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THE NATIONAL PROVISIONER.

The Organ of the Provision and Meat Industries of the United States.

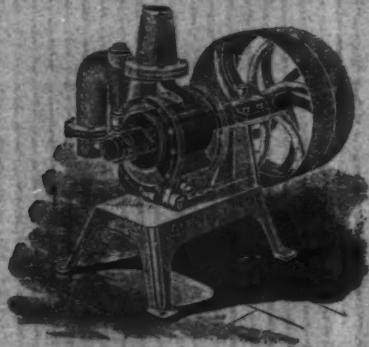
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Vol. XVI.—No. 18.

NEW YORK AND CHICAGO, SATURDAY, MAY 1, 1897.

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Oils, Fats, Brine, Glue, Soap, etc.

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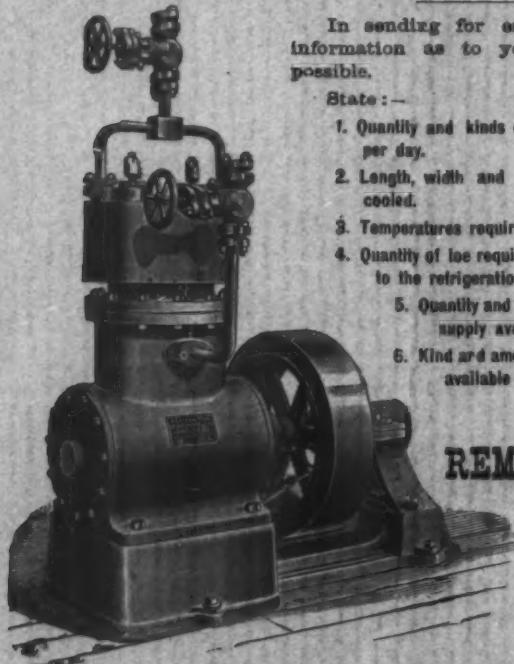
623 to 627 West 40th Street, NEW YORK CITY.

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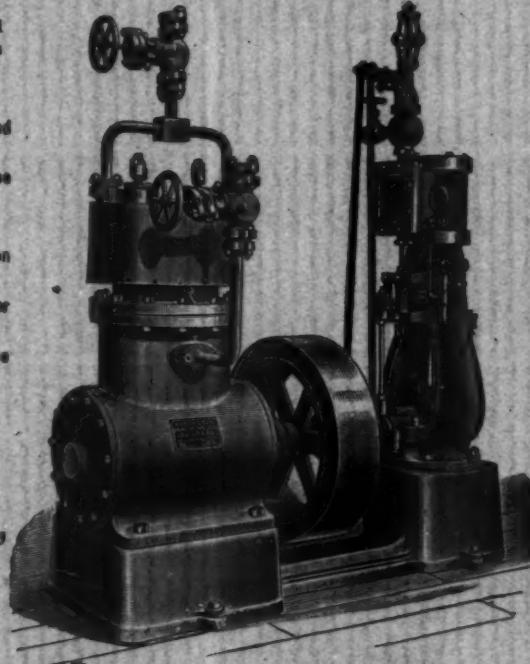
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WILMINGTON, DELAWARE,
BUILDERS OF REFRIGERATING AND ICE MAKING MACHINERY
FROM $\frac{1}{2}$ TO 50 TONS CAPACITY.

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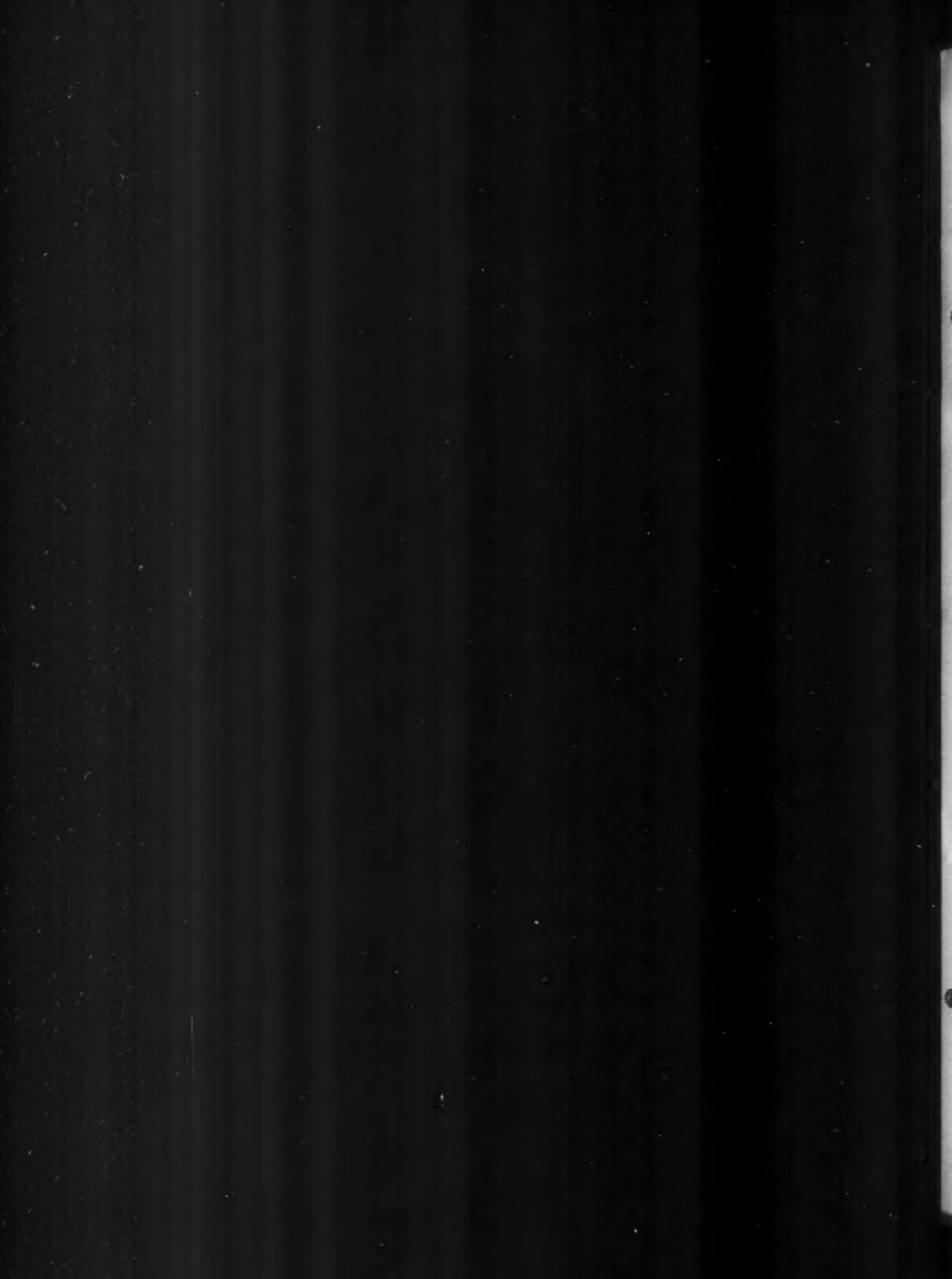
Manufacturers of Refrigerating Machines and Plants of any desired capacity for the cooling of Packing Houses, Abattoirs, Cold Storage Warehouses, Breweries, Dairies, Confectioneries, etc.

Also for the MANUFACTURING of ARTIFICIAL ICE by the CAN SYSTEM and by their NEW IMPROVED DIRECT AMMONIA PLATE SYSTEM.

We Make a Specialty of COLD STORAGE AND REFRIGERATION
FOR BUTCHERS AND PACKERS.

DESCRIPTIVE CIRCULARS, REFERENCES, DETAILED ESTIMATES and INFORMATION FURNISHED on APPLICATION.





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HAMMOND, IND. AND SOUTH OMAHA, NEB.
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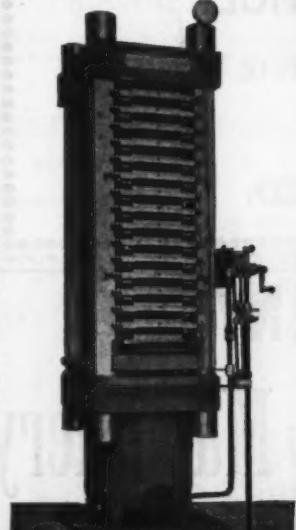
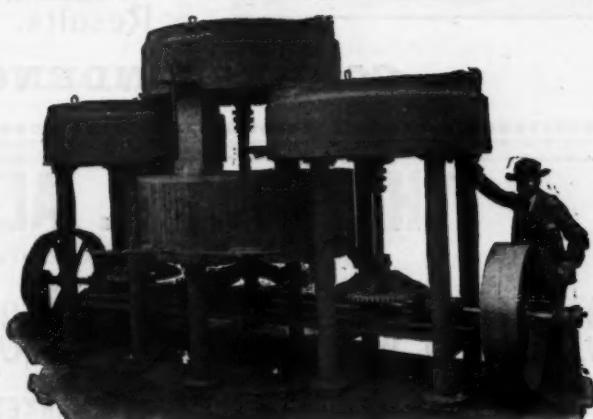
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The Very Latest Improvements
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Plankinton Packing Co., Milwaukee, Wis. one 100-ton machine
Plankinton Packing Co., Milwaukee, Wis. (second order) one 150-ton machine
F. C. Gross & Bros. Co., Milwaukee, Wis. one 35-ton machine
R. Gumz & Co., Milwaukee, Wis. one 25-ton machine
L. Frank & Son Packing Co., Milwaukee, Wis. one 25-ton machine
The Kretschmar Co., Milwaukee, Wis. one 5-ton machine
O. F. Mayer & Bro., Chicago, Ill. one 10-ton machine
O. F. Mayer & Bro., Chicago, Ill. (second order) one 20-ton machine
Swift & Co., Chicago, Ill. one double 400-ton machine
Nelson Morris & Co., Chicago, Ill. one double 200-ton machine
Fairbank Canning Co., Chicago, Ill. one double 200-ton machine
Thos. J. Lipton Co., Chicago, Ill. one 75-ton machine
Thos. J. Lipton Co., Chicago, Ill. (second order) one 75-ton machine



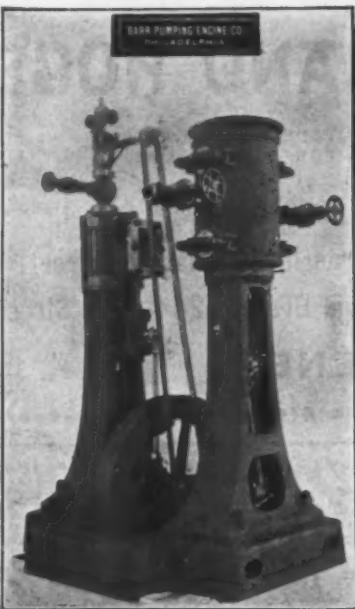
Schwarzchild & Sulzberger Co., Kansas City, Mo. two 100-ton machines
John Morrell & Co., Ottumwa, Ia. one 150-ton machine
Brittain & Co., Marshalltown, Ia. one 50-ton machine
Cudahy Packing Co., South Omaha, Neb. one 150-ton machine
Lincoln Packing Co., West Lincoln, Neb. one 75-ton machine
Chicago Packing & Prov. Co., Nebraska City, Neb. one 50-ton machine
Chicago Packing & Prov. Co. (2d order) one 75-ton machine
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J. Fleischhauer & Bro., New York, N. Y. one 50-ton machine
Thomas Bradley, Philadelphia, Pa. one 35-ton machine
Jos. Ober, Lehighton, Pa. one 50-ton machine
Butchers' Slaughtering & Melting Ass'n, Brighton, Mass. one 75-ton machine
Ingersoll Packing Co., Ingersoll, Ont., Canada. one 75-ton machine

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Ice and Refrigerating
High Grade Pumping **MACHINERY**

FOR EVERY CLASS OF
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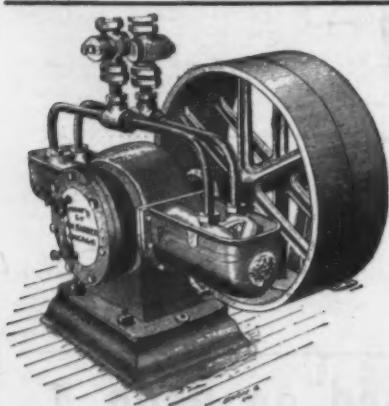
PITTSBURGH, PA., Room 702, German National
Bank Bldg.
BUTTE, MONT., Room 37, Lewisohn Bldg.
CITY OF MEXICO, 8 Gallo Gante.

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**The Best
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EVER CONSTRUCTED**
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Over 250 in Successful Operation. Requires No Engineer.

OUR GUARANTEE IS GOOD.



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Simplicity. Best. Lowest Price.

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ENGINEERS.

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Capital, \$1,000,000.

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Corliss Steam Engines. Ice Making Machinery.

High Speed Engines. Steam Boilers.

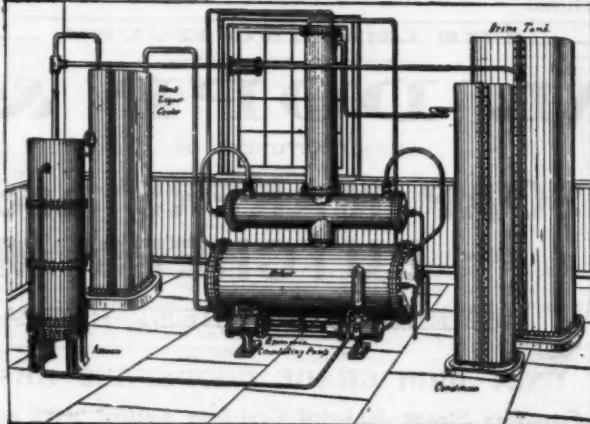
Frick Company,

ENGINEERS.

WAYNESBORO,

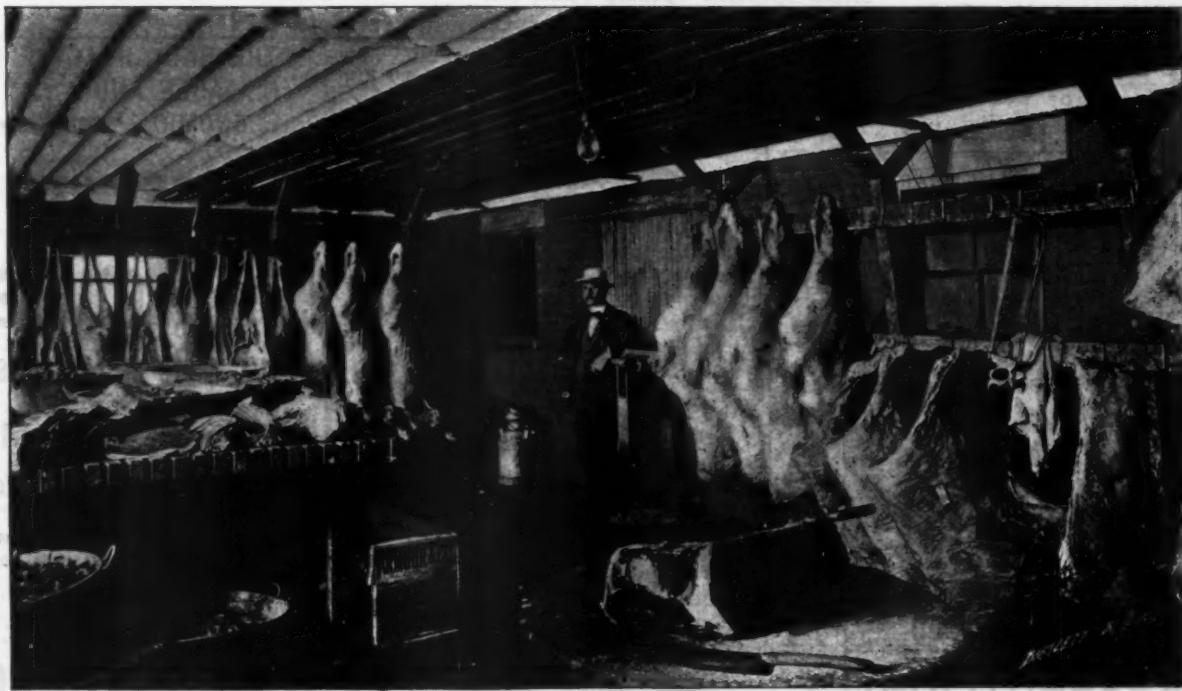
FRANKLIN COUNTY, PA.

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THE NEW YORK BISCUIT CO., Cracker Mfg., New York City, N. Y.
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CENTRAL LARD CO., Lard Refiners, New York, N. Y.
BUSH BROS., Provisions, Jersey City, N. J.
JAMES McILHINNEY, Provisions, Jersey City, N. J.
D. FULLERTON & CO., Slaughterers, Paterson, N. J.
MONMOUTH ICE CO., Mfg. Ice, Seabright, N. J.
FIDELITY WAREHOUSE & COLD STORAGE CO., General Cold Storage, Trenton, N. J.
PETERSBURG CRYSTAL ICE CO., Mfg. Ice, Petersburg, Va.
WM. GRANT'S SONS, Provisions, Springfield, O.
ISAAC WHIFFEN'S SONS, Provisions, Utica, N. Y.
COOKE BROS., Oil Works, Elizabeth, N. J.
HOTEL MARGARET, Brooklyn, N. Y.



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PITTSBURG, Westinghouse Building.

CHICAGO, 171 La Salle Street.

The Riverside Iron Works Co. KANSAS CITY, KAN.

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ICE AND REFRIGERATING MACHINERY

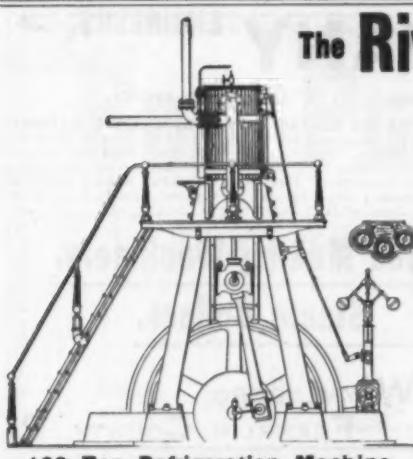
of any Size or Capacity, on the Compression Principle, also Manufacturers of SPECIAL AMMONIA FITTINGS which are superior to anything now on the market. MANUFACTURERS OF PACKING HOUSE MACHINERY OF ALL KINDS. The ROBERTS HOG SCRAPER, LARD ROLLERS IN ONE PIECE.

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Correspondence Solicited.

St. Louis Ice and Cold Storage Co., St. Louis, Mo.....	70-ton	Ref
Kansas City Ice and Cold Storage Co., Kansas City.....	70-ton	"
Reid Bros. Packing Co., Kansas City, Kan.....	70-ton	"
Omaha Brewing Association, Omaha, Nebraska.....	75-ton	"
Kansas City Ice and Cold Storage Co., Kansas City, Mo.....	100-ton	"
Kansas City Ice and Cold Storage Co., Kansas City, Mo.....	250-ton	"
Ryan & Richardson, Leavenworth, Kan.....	100-ton	"
Jacob Dold Packing Co., Buffalo, N. Y.....	25-ton	"
Jacob Dold Packing Co., Kansas City, Mo.....	70-ton	"



100 Ton Refrigeration Machine.

THE LEADING HOUSE.

H. WM. DOPP & SON,

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462 ELLICOTT STREET, BUFFALO, N. Y.. U. S. A.



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ONLY HIGH GRADE GOODS AND ABSOLUTELY THE BEST.

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FOR FRESH MEATS, POULTRY,
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LOIN, PORK AND LIVER
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C' PRESERVALINE WHICH GIVES
THE BEST RESULTS AND
PRODUCES THE FINEST
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Especially Adapted
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Manufacturing Co.

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No. 183 Illinois Street, CHICAGO, ILL.
No. 45 Second St., SAN FRANCISCO, CAL.
No. 7 Queen St., MELBOURNE, AUSTRALIA.
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Elsewhere in this issue will be found an exceedingly interesting article, entitled "Industrial Legislation in Germany." The article is a translation from an official document issued by the Chamber of Commerce, at Frankfort, and relates to the coloring of sausages and regulations regarding same.

DEVELOPING EXPORT BUSINESS.

The extracts from a letter to the New York "Times" from Mr. Robert Ganz, editor of this paper, which we published last week, contain some very apropos remarks relative to the development of the export business of this country.

Writing from Germany, Mr. Ganz says among other things:

"There are many opportunities, hitherto untried or unknown, on this side, for American manufacturers and agriculturists."

We commend this information to the consideration of exporters in general and to the Department of State at Washington. The great commercial future of the United States depends much upon the markets which we find for our surplus manufactured articles and agricultural products. As to the latter we have made excellent headway, and in the teeth of considerable obstruction. Half of the task, however, is but yet accomplished, and much remains to be done. The United States is qualified and equipped by nature to feed the world and with this fact well in mind no stone should be left unturned by our Government to widen foreign markets for American supplies. True, we have competition as regards wheat, corn, beef and hog products, but the meteorological and other disabilities which competing countries suffer from, such as insect plague in Argentina, drought in India, also in Australia; circumscribed territory limiting production in Denmark and other drawbacks which can be mentioned, and none of which can be regarded as factors in this country. This gives America a wonderfully strong footing as regards assured and successful crops. Of course, our farmers, too, have to sigh for rain occasionally and sometimes our corn crops suffer from drought. But such losses are only occasional, and by no means as frequent as in other countries, such as Australia. Noting this fact and the circumstance that our productive territory is increasing right along, with no proportionate increase in population, such as would create consumption for our surplus, it remains obvious that we must enlarge our export business or else have our surplus thrown on the home market, where, by reason of the fact that it is surplus, it creates a glut and brings no profit to the producer. This condition is very often apparent. If, however, the development of export trade had closer and more intelligent attention than at present, it is very likely that the opportunities, to which Mr. Ganz refers, would be more promptly availed of. We extend the fullest possible credit to the Department of State for the excellent information furnished by our consuls abroad, and which is printed for free circulation. We think, however, that the establishment by the Government of a special and intelligently operated bureau to handle exclusively this entire question of export possibilities would be a wonderful stride in the right direction, and would in time yield millions of business in American goods. Such a bureau could have intelligent emissaries in every section of civilization, gathering information based on actual fact, arranging or finding the way for the adoption of treaties, etc.

In the natural course of events and as our resources develop, our import trade will fall off and the history of our watch trade shall repeat itself in many other lines of business. Then it will be positively necessary for us to seek new markets. We can easily take a leaf in this matter from John Bull's book. His goods are to be found in all parts of both the civilized and uncivilized world, but his work was not accomplished by circularizing or any such exploded methods. The Government, sustained by the intelligent co-operation of exports, has sent missionaries all over the world and the commercial supremacy of England today is due to this fact.

Americans have everything in their favor,

and what is possible for any foreign country to do it should be possible for America to do likewise.

THE PROPOSED DUTY ON TALOW.

The Dingley Tariff bill as it passed the House of Representatives imposes a tariff of 1 cent per pound on tallow. This fact has not created much of a flurry in trade, nor do we find any disposition to believe that higher markets will result. The primary benefit of the proposed change seems to be in the fact that it will permanently cut off Australian supplies from American markets. It might reasonably be expected that another result would be an improvement in domestic prices, if not a restoration to quotations somewhat approximate to those which obtained before the Wilson bill placed tallow on the free list. Since that period, however, other influences of a different character, have made themselves felt in the trade, and have tended to somewhat narrow the outlet for tallow without the discovery of new ones. These influences are represented by the adoption of new methods in the art of soap and soap powder making, the freer use of caustic soda and the evident disposition of soap makers to utilize and take advantage of the newly discovered process of obtaining grease from garbage, etc., thereby placing a cheaply produced article in competition with one which for centuries had the soap-making field to itself. Such changes may indicate scientific progress, but it is a question if they suggest a healthy improvement in the art of soap-making. Deodorization and bleaching are creditable advances in the science of treating oleaginous products, but we would not say much for the soap maker who would make his soap from sewer skimmings, and such soap is not the kind we had in mind when we said last week: "That the day cannot be far distant when domestic soap will take its place and shut out exports by sheer force of merit."

If this changing around had not taken place the proposed placing of tallow on the dutiable list might bring about a better market and higher prices, but if any kind of inferior grease is favored by soap makers against good wholesome tallow, so long as it can be worked in with caustic soda this improvement cannot be looked for.

OUR RELATIONS WITH GERMANY.

In our issue of to-day we publish a lengthy and interesting letter from Mr. Robert Ganz, editor of this paper, who, as our readers will recall, is making a tour of investigation and observation through Europe in the interest of the industries represented by "The National Provisioner." Mr. Ganz's mission, which is honored by the approval and commendation of the United States Government, was primarily made to ascertain in person the exact state of affairs in European countries as regards American meats and meat products and particularly the justification or reasons for the restrictions now in operation against these.

Mr. Ganz has apparently gone thoroughly into the work which he mapped out prior to starting, and the facts which he submits, regarding the status of American products in Germany, in his letter to-day, will doubtless create considerable surprise both in the trade, which, directly and indirectly, suffers from such conditions, and among the officers of the Government which permits such unjust discriminations to exist with making the most positive protests. If after protests from the U. S. Government the German Government still sanctions such uncalled for and uncommercial methods as Mr. Ganz points out, there can be no reasonable excuse for delaying the immediate adoption of the retaliatory clause

(Continued on page 10.)

(Continued from page 9.)

of the Dingley Tariff bill once it passes the United States.

We are free to confess that our Government has shown considerable forbearance with Germany in this matter, perhaps too much so, in view of all the facts, but we believe the time is now ripe for the taking up of these matters by the Secretary of State. The Department of Agriculture has already considerable data on the same subject, so Mr. Sherman has ample material whereon to base his protests. We favor and propose the fullest investigation into Mr. Ganz's statements. This matter of unjust discrimination against American meats and products is a serious one, not alone touching on the question of international comity, but seriously affecting one of the largest industries of this country.

AMERICAN BEEF IN ENGLAND.

The old question of stamping as such all foreign meats shipped into England is on the tapet once more, through an inquiry now being made by a Select Parliamentary Committee of the House of Commons into the operation of the "British Merchandise Marks act." No matter what turn or twist is given to this law affecting the sale of American meats in England, the fact is now undisputed that American beef, whether sold as such or as of domestic production as regards quality is second to none. The circumstance of American beef being sold as domestic really gives a reputation for quality to the latter which it is said to in no way deserve.

THE WAR SCARE.

There are many well-informed people who believe that the condition of affairs in Southern Europe at the present time is such as may lead any moment to a general European war, involving all the powers. When war was declared between Turkey and Greece artificial influences were at once put to work in the wheat markets and prices went up from five to seven cents. There, however, was no back to the advance, and it quickly fizzled out. If, instead of "a little affair," such as Greece and Turkey are now endeavoring to settle, the European concert should break, then there would be a genuine boom in American food stuffs of all kinds.

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PROVISIONS AND LARD.

WEEKLY REVIEW.

A DULL, WAITING MARKET,

has been the chief feature since our last, for both spot and future hog products, which have sympathized less with wheat than last week, owing to a rather larger run of hogs than estimated, with renewed prophecies of a continued increase for the next sixty days, as compared with March and April, and also with last year, although nothing new in the hog situation has been learned from any other source than the packers, whose prophecies of a "bigger run of hogs" has been heard for the last six months, like the boys' cry of "Wolf," till few have longer much faith in their predictions. Yet there have been some indications in their favor, not only of receipts increasing over last month, but also over those of a year ago, while heavy hogs have been more plenty of late at Western packing points and prices easier. Packers have been generally sellers, as they were a week ago, although there were important exceptions, in the case of Swift and the Cudahy Packing Company, who turned buyers of pork and ribs on Monday, and included lard on Tuesday, with Armour and Fowler the chief sellers, while English houses were moderate buyers of ribs and pork, though not of lard, so far as reported. There has been no big buying, however, nor selling, sufficient to cause a decided advance or decline in the market, though products for future delivery were quite strong and active on Saturday, for a half holiday, and closed 2½@5c. better on pork, 5c. better on ribs and 2½c. on lard. This, however, was partly with wheat, which advanced 2c. for the day in that market. The only transactions reported in New York, however, were of 200 tcs. of city lard, to refiners, at 3.90@3.95c., with Western quoted 4.42½c. in tierces, asked, without bids, and 4.10c. in tanks; 30,000 lb of clear bellies were taken for Cuba at 6c., boxed, and 100 tcs. of skinned hams, each for May, June and July, and 75 tcs. California hams, each for July and August, from the West for Eastern markets, on private terms. Hogs were ½c. better on light and medium weights in New York and unchanged to 5c. off at the West, with 27,000 hogs estimated in Chicago for Monday and 130,000 for the week.

Monday's market, however, opened with a break of 10c. on pork, to recover 12½@15c., and fall back, closing 5@7½c. off for

the day, on 30,000 hogs. Instead of 27,000 estimated, with 60,000 West, against 61,000 a year ago. Lard opened 2½@5c. off, recovered 5@7½c. on the covering of shorts, but closed 2½c. off for the day; ribs ditto after a moderate trade in all the speculative staples. Spot markets in New York were very slack at 4.37½@40c. nominally for Western lard and 3.95c. for city, while 3 tanks of Western sold 4.12½c. to local refiners. Refined lard was in a little better demand at 4.70c. for the Continent, 5c. for South America, 6.10c. for Brazil. Pork was dull, with only a jobbing trade at former quotations; 50 boxes 12-lb ribbed bellies sold at 5½c. and 25 boxes clear bellies on private terms for the English markets. Fancy clear bellies for the Cuban markets were scarce and held higher at 6½c. asked. No export inquiry was reported for lard or Western meats, and reports from the West were extremely dull on all kinds of stuff; yet old prices were generally asked for green and cured meats at Chicago, though city cuts in New York have either been easier or dull at the inside prices of last week, with more sellers than buyers, domestic trade of all kinds being as dull as that for export. There has been a little improvement in the Continental demand for refined lard, but still not at all active, as the other side seems to believe the reports of packers of a prospective better supply of hogs, and is holding off, fearing, if not expecting, lower prices. As to the extent of damage done to the pig crop by the floods in the Mississippi Valley, there has been nothing said since the early reports of considerable damage from that cause. Commission houses in Chicago have generally been bearish on hog products for most of the week, claiming that the strength in wheat is all that has held provisions from going lower. Present liberal receipts of hogs during the season when farmers are busy with their spring work, and have been sending in very little grain, is regarded as a bear indication as to the hog supply, and this, together with the better quality reported above, has given some confidence in prophecies of better receipts of hogs. But large stocks are still the chief bugbear, especially of lard. A new factor, however, has been advanced as likely to affect both our beef and pork products favorably, and that is the extensive destruction of live stock in South Africa by disease. Yet there has been very little tendency to the market either way, as the selling and buying by the packers has been about equal, and there has been no apparent effort to control prices. But it has been a packer's market

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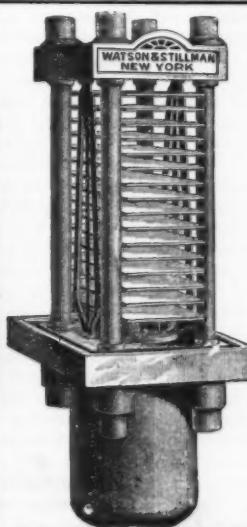
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for a long time, and it is so still, and they can turn it up or down to suit themselves, as outside trading has been very light, since speculation has gone chiefly into wheat. There has nothing been heard of late of manipulation in May, although it may be early to judge of its chances before the deliveries on the first of the month are made; yet there has not been enough activity to indicate prospective manipulation, packers seeming to be scalping the market, rather than going in for a deal, and it is impossible to put a finger on any of them and say with any certainty on which side of the market they stand. It, therefore, looks like a go-as-you-please market for the near future, with the chances as much in favor of its following wheat as hogs, as the cereal markets now largely control the speculative list. Spot business, though small, was still further reduced by the observance of a close holiday in New York and in the East generally on Tuesday; though the Chicago market was open, but little or nothing was done in spot stuff, owing to the absence of export inquiry. Hogs in Chicago on Tuesday were 5c. lower on receipts of 57,000 at Western points, against 62,000 last year, and 18,000 in Chicago, against 30,000 on Monday, with 19,000 estimated for Tuesday.

(For Later Report See Page 40.)

HIDE AND SKIN MARKETS. CHICAGO.

PACKER HIDES.—Buying has been comparatively light during the past week. There is a fair accumulation of native steers but the branded stock is well cleaned up. Bids at a fraction off current rates are numerous and are regarded by packers as indicative of early sales at ruling quotations. It appears somewhat as though tanners had overestimated the influence of bids. It was thought that offers would prove a powerful stimulant to sale, but it seems that holders have not generally speaking, been tempted, and that instead of availing themselves of opportunities to sell at very light discounts, they have merely construed the opportunity as being prolific of favorable significance and are patiently awaiting developments.

No. 1 NATIVES, 60 lb and up, are offering at 8½@9c. Material accumulations are reported.

No. 1 BUTT-BRANDED, 60 lb and up, are offering at 7½@8c. Sales were made this week on the former basis.

COLORADO STEERS, 60 lb and up, are in fair request at 7½@7½c.

No. 1 TEXAS, 60 lb and up, are quotable at 8@8½c.

No. 1 NATIVE COWS, 55 lb and up, free of grubs and brands, are offering at 8½@8½c. Under 55 lb, 8½@9c.

BRANDED COWS are closely sold up at 8c.

NATIVE BULLS are selling slowly, and are quotable at 7½@7½c.

COUNTRY HIDES.—This market has weakened perceptibly during the past week. Sales are light and bids scarce. In some cases stock has been offered at something off the ruling, but the offerings were declined. A considerable falling off in price seems probable.

No. 1 BUFFS, 40 to 60 lb, free of grubs and brands, are offering at 8c. Sales have been made on a basis of 7½c. No. 2, 7½@7½c.

No. 1 EXTREMES, 25 to 40 lb, have sold at 9c. No. 2 offering at 8½c.

No. 1 NATIVE STEERS, 60 lb and up, free of grubs and brands, are quotable at 8c. No. 2, 7c. Prices nominal. No sales.

BRANDED STEERS are closely sold up at 7½@7½c.

HEAVY COWS, 60 lb and up, free of grubs and brands, are offering at 8c. No. 2, 7c.

BRANDED COWS are in active request and selling 7½@7½c. flat.

NATIVE BULLS are in good request at current quotations. No. 1, 7c.; No. 2, 6c.

CALF SKINS.—The demand is very light, especially for domestic use. It is claimed that a large buyer declined several thousand skins at a quarter of a cent off the ruling price. We quote: No. 1, 10c.; No. 2, 8½c., with holders in a mood to make concessions.

KIPS, 15 to 25 lb, are in light demand at 8½c.

DEACONS are offering at 40c.

SLUNKS, 20c.

HORSE HIDES are druggy at \$2.75.

KANSAS CITY.

At the close of last week a sale of some 6,000 heavy natives at 8½c. sort of galvanized new life in the packers here. Also the fear of an overflow ceasing to be a factor, as the overflow not materializing as expected, packers were more inclined to hold their native steers; taking the position that in a week from now when the short haired season will be upon us, more of the tanners will be in the market and therefore will be more inclined to even take the longer haired at better prices than they would offer at present time. Whether this hope will be realized is another question. One thing in the packers' favor is that the next six weeks will more than probably show a decrease in native slaughter of heavy hides, as is usual at that time of the year. There is, taking it all in all, an overplus of native steers in the packers' hands, taking into consideration the time of year, but the packers know well that the prices now obtainable are good ones, and even if 8½c. were accepted for heavy native steers for March and April take-off, it would be a good price. Branded stock during the week has shown some weakness and Colorados and butt-brands have at least shown a decline of a quarter of a cent per pound. However, it is not expected that they will range below 7c. for Colorados and 8c. for butts, and it is to be remembered that packers are sold in these grades up to slaughter. While a few scattering sales of branded cows have been made at 8c., they still show a strong front at 8½c., and it is not likely, now that the slaughter is short haired, that they will show a decline in the near future. Heavy native cows are in some supply, the packers are anxious to clean out, and it would not be surprising if the 8½c. which one of the largest tanners offered for the bulk of the heavy cows, would be accepted, as this would clean out the packers of all their long haired stock.

Light native cows in fairly strong position, though it is doubtful, owing to the immense slaughter of sheep, if they will range much over 9c., for while, as we have often stated, no substitute can be found for sole leather, a great many skins are taking the place of cow hides, when the price of cow hides are over a certain price; more so as the summer demands a light upper leather. Anyway it goes, the packers have nothing to lament during the past four months. The year has been an exceptional good one in regard to prices, and if they are forced to occupy a lower position in their prices of native heavy steers and cows they should take it with good grace, as their sales have been in the last four months very exceptional ones indeed.

BOSTON.

Traffic is decidedly slow. There is little stock and less demand. We quote:

NEW ENGLAND HIDES.—Sold in some quantity at 7½c. flat.

CALF SKINS.—Limited receipts, depreciated values and a prospect of further decline sums up the condition of this market.

PHILADELPHIA.

A decline in prices gave to traffic something of an impetus, considerable stock having been moved. We quote:

CITY STEERS, 7½@8c.

CITY COWS, 7½@8c.

COUNTRY STEERS, 7@7½c.

COUNTRY COWS, 7@7½c.

BULLS, al weights, 7c.

CALF SKINS active. Sales at shaded prices.

NEW YORK.

CITY SALTED HIDES.—Business has been practically at a standstill this week. Little stock has been moved and brokers claim that holders are susceptible to offers. The prices are nominal at the following quotations:

No. 1 NATIVES, 60 lb and up, are offering at 8½c.

GRUBBYS, trimmed and salted, 7½@8c.

BUTT-BRANDED STEERS, 60 lb and up, 7½@8c.

SIDE-BRANDED STEERS, 60 lb and up, 7½@7½c.

COWS, 8@8½c.

BULLS, 7c. Branded, 5½c.

COUNTRY COWS, 8@8½c. flat.

CALF SKINS are steady and quotable at 14c. for No. 1 and 12c. for No. 2.

HORSE HIDES, \$2.25@\$2.50.

SUMMARY.

The attitude of tanners during the past week would indicate that they had arrived at a condition that renders it imperative that they buy hides. This is naturally inferred from the fact that bids closely verging on ruling quotations have been made by a number of conservative buyers, which, by the way, were refused by the packers, who evidently expect an early sale at the market price. Conditions diametrically opposite to this prevail in the country market. The demand for stock, with the exception of branded, is light, and the market is extremely weak with a downward tendency. Tenders of different lots of stock have been made at a discount and found no takers. This is especially true of Chicago Calfskins. The Boston and New York markets have been comparatively inactive. Business was boomed in Philadelphia by a slump in prices and much stock changed hands. The general impression among the New York leather contingent is that the proposed duty on hides will soon become a reality. It is not thought that goat skins will be taxed. Chicago tanneries opened last week and offered work to such of the employés as were willing to return on the old time schedule of ten hours. Some of the old hands have returned to work and are being transported to and from the tanneries in busses supplied by employers. This is done to avoid possible friction with any disturbing element. Present indications point to a speedy settlement in favor of the employers.

CHICAGO PACKER HIDES—

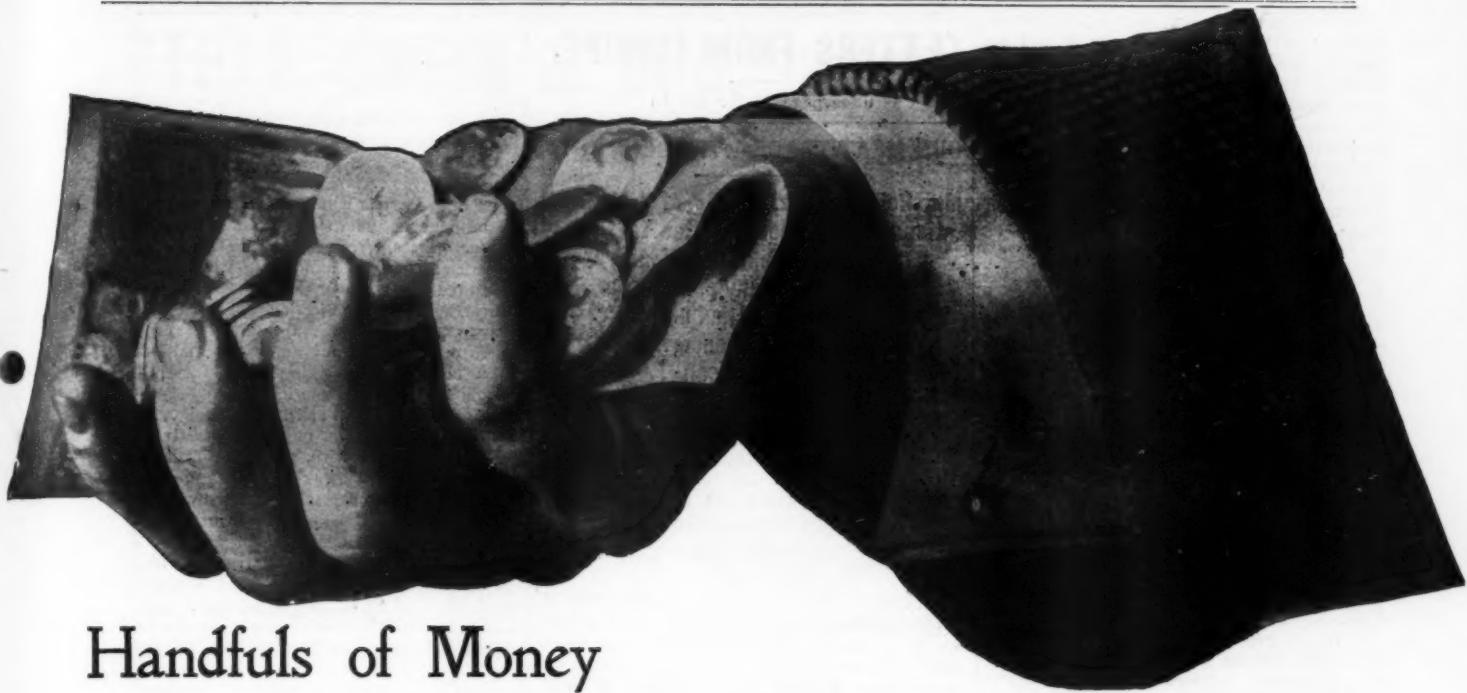
Native steers, 60 lb and up, 8½@9c.; butt-branded, 60 lb and up, 7½@8c.; Texas, 60 lb and up, 8@8½c.; No. 1 Natives, 55 lb and up, 8½@8½c.; branded cows, 8c.; native bulls, 7½@7½c.

CHICAGO COUNTRY HIDES—

No. 2, 8½c.; No. 1 native steers, 8c.; No. 2, 7½@7½c.; No. 1 extremes, 25 to 40 lb, 9c.; No. 2, 8½c.; No. 1 native steers, 8c.; No. 2, 7c.; branded steers, 7½@7½c.; heavy cows, 8c.; No. 2, 7c.; branded cows, 7½@7½c.; native bulls, No. 1, 7c.; No. 2, 6c.; calf skins, No. 1, 10c.; No. 2, 8½c.; kips, 8½c.; deacons, 40c.; slunks, 20c.; horse hides, \$2.75.

NEW YORK—

No. 1 natives, 60 lb and up, 8½c.; grubbys,



Handfuls of Money

Are made by thousands of merchants who use our systems for handling transactions between clerks and customers in their stores. Fill out and mail to us the blanks below and we will send you a handsomely-illustrated pamphlet describing one of these money-making systems in use in stores like yours.

When our agent is next in your vicinity he will call with sample registers and further explain the system; or if the particular system we send should not be satisfactory, he will, by aid of the information on the blanks, assist you in devising a system suited to your special needs.

When the agent calls he will supply you with our latest book on window dressing, and also a book containing valuable hints to clerks.

It is understood that sending this information to us places you under no obligation to buy.

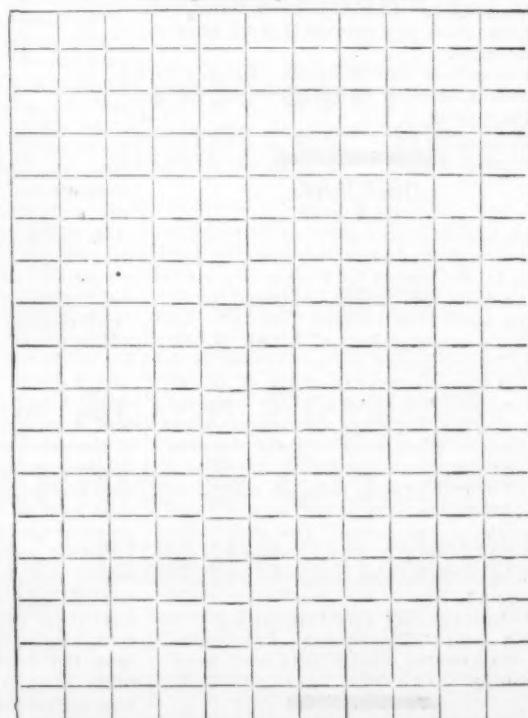
Address Department F, The National Cash Register Company, Dayton, Ohio, U. S. A.

Answer the questions below.

Make map of store below.

Business _____	
Name _____	
Town _____ State _____	
Street Address _____	
1. How many clerks?	
2. Do clerks receive payments on account?	
3. Do clerks pay out money?	
4. How many cash-drawers?	
5. Do clerks make change?	
6. Are clerks' sales kept separate?	
7. Have you a cashier?	
8. Have you a bookkeeper?	
9. Have you a head clerk or manager?	
10. Do you buy country produce?	
11. Have you cash boys?	
12. Have you a cash carrier?	
13. What per cent. of sales on credit?	
14. Are credit sales entered in a blotter?	
15. Are credit sales entered on duplicating slips?	
16. Are cash sales recorded as soon as made?	
17. Do your drivers take orders?	

Show, by pencil, location of front door, counters, show-windows, show-cases, safe, cashier's desk or cash-drawers.
Each square to represent five feet.



7%@8c.; butt-branded steers, 60 lb and up, 7%@8c.; side-branded steers, 7%@7½c.; cows, 8@8½c.; bulls, 7c.; branded, 5½c.; country cows, 8@8½c.; calf skins, No. 1, 14c.; No. 2, 12c.; horse hides, \$2.25@\$2.50.

BOSTON—

New England Hides, 7½c. flat.

PHILADELPHIA—

Country steers, 7@7½c.; country cows, 7@7½c.; country bulls, 7c.

HIDELETS.

NEW YORK CITY.

J. W. Hook, of J. W. Hook & Co., dealers in hides, tallow, etc., of Baltimore, spent part of this week in the Swamp.

F. & W. T. Sheeley, prominent sole leather tanners of Elmira, N. Y., visited this market last Wednesday.

Edw. C. Moore, the hide dealer, has removed to 84-86 Gold street.

George E. Ritchie, the Ferry street, New York, dealer in washed hair, visited Philadelphia this week.

Roessler & Hasslacher, manufacturers of tanners' materials, have removed from 73 Pine street, to large offices at 100 William street.

Forty-two years ago, April 21, Carroll S. Page, the famous calfskin man, of Hide Park, Vermont, commenced his apprenticeship in the hide business. Mr. Page's remarkable success is a glowing tribute to the possibilities of brains, square dealing, and a liberal use of printers' ink.

Gehr and Gardner, the well-known New York hide brokers, have removed their Chicago offices to the Avoca Building, Rooms 10 and 11. Their New York office is at 86 Gold street.

Henry Burk, the Philadelphia tanner, visited the Swamp this week.

The total receipts of the New York hide market from April 21st to the 28th, were 50,974 hides. The stock on hand was 30,900 hides and kips. Same time last year, 158,700 hides and kips.

Mr. Newton, of the Jewel Belting Co., Hartford, Conn., visited the Swamp last week.

Fayerweather & Ladew, the sole leather tanners, are now in process of moving from their Spruce street quarters to 246 Eldridge street.

The projected Patent Leather Trust, of Newark, N. J., is a subject of much interest in the trade.

It is claimed that Brooklyn, N. Y. will eventually be one of the great tanning centers of the country.

OBITUARY.

CARL M. DOLD.

It is with extreme regret that we record the shadow of death over the house of Mr. Jacob Dold, Jr., the head of the Kansas City branch of the world-wide known and respected firm of the Jacob Dold Packing Company. Last week his second oldest child, Carl M., was taken ill and passed beyond the veil to the eternal Home—beyond the reach of sin, sorrow and suffering. He was a very bright and promising boy, displaying for his years a keen intellect, so much so as to make the proud father indulge in many a fond dream as to what heights his future footsteps would tread in the honorable battle of life—he would surely be one of the victors! His grandfather, the well-known and justly honored Jacob Dold, of Buffalo, who held the little fellow very dear to him—in fact, his favorite grandchild—feels the blow very keenly. A host of friends, with "The National Provisioner," give the bereaved family their most hearty sympathy.

LETTERS FROM EUROPE.

(See page 26 for No. I.)

OUR MEAT TRADE WITH GERMANY.

Mr. Robert Ganz, Editor of "The National Provisioner," writes to that paper from Frankfort-on-Main regarding Germany's methods of retaliation and unjust regulations concerning American meats and meat products.

SOME VERY INTERESTING AND USEFUL FACTS. DIFFICULTIES AND OBSTRUCTIONS— ARE TWO-FOLD.

No. II.

FRANKFORT-ON-MAIN, April 19, 1897.

—The difficulties and obstructions that dealers in American meats and meat products meet with are twofold. First, such as might be overcome in time, and secondly, such as will never be overcome by any influence whatsoever, save by the extinction of the so-called Agrarian element, which is not likely to be seen by the present generation. In general it must be said, however, that on the part of the imperial government no animosity or discrimination is shown against American agricultural products beyond a strict adherence to the letter and spirit of the laws regulating the importation of agricultural products into Germany. The different States, however (which are under imperial authority), and the city authorities (which are subject to the orders given by the State governments), are the obstructors and are enemies of American meats. Strange as it may seem, the principal objections to American meats come from industrial States like Saxony, which owes its entire industrial existence nearly to American purchases of manufactured goods. Here is certainly one of the best opportunities ever offered to the United States to assert its rights and powers.

The objections which I think cannot be readily overcome are those against the importation of live cattle into Germany. The Agrarian elements have had, and possess still, sufficient influence with the Government to cause the entire exclusion of foreign live stock from Germany. Russia fares no better than the United States, and every country is treated alike. A little importation from Austria is permitted, since the bonds of friendship, origin and other relations still tie this country more closely to Germany than any other. Denmark may import some cattle under a special arrangement, a rigid quarantine being enforced in her case. Thus with all possibilities at her command to cheapen beef for her subjects, the large land-holders will not permit this to be done, and their influence, as stated before, seems unsurmountable. Fresh beef is not imported at all, partly on account of the difficulties put in its way by local authorities and partly on account of the great risk involved in keeping it while trying to meet with all the "red tape measures" to be observed upon importation.

Pickled, salted and smoked meats are admitted, provided they are microscopically inspected, and the imperial government is very loyal to its treaties. There would be no difficulty at all were the importer dependent upon the federal authorities solely. Some cities like Frankfort-on-Main, where the local authorities do not want to curtail the

general business by picayune difficulties put in the way of her merchants, put no obstructions in the way of importers as long as the general laws and the necessary sanitary regulations are complied with.

The situation is, however, not as auspicious in other States and cities. There is, in the first place, the Kingdom of Saxony, mentioned above. It is a manufacturing district, and millions of dollars' worth of dry goods, curtains, laces, velvets, toys, glassware, chinaware, etc., are annually purchased by the United States.

Nevertheless the objections and obstructions to American meats and meat products are of such an annoying and explosive character there that it is impossible to bring a pound of American meat or pork into that kingdom and sell it at a profit. After all the regulations of the imperial law have been complied with, the kingdom levies a separate duty of 5 pf. (1½c.) per lb upon all meats, fats and meat products. Now your meat has passed the German frontier, has paid a duty of 17 marks per 100 kilo and 5 pf. per lb to pass the Saxon frontier; now comes the capital of Dresden and demands a local duty of 12 to 14 pf. (3@3½c.) additional per pound; but even if you should be desirous of paying this third levy you cannot do so before your meat has been inspected microscopically piece by piece at the local slaughter house. For this little service the charge is only 1 mark (25c.) for each piece so inspected; whether it be a strip of bacon or a single ham is immaterial. Then you run the chance of having your meat condemned and confiscated by the veterinary surgeon, who is the inspector, and whose decision is final, since any appeal made from same will in due course be referred back to this same official by the higher authorities. It goes without saying that nobody will take the chances of importing any American meats into the Kingdom of Saxony, except, probably, canned meats and lard.

I doubt whether the United States, under its treaties with Germany, is in a position to discriminate against the goods coming from any section or part of the empire. If they could, there would be no better opportunity and none demanding more urgent action than this case. But Saxony is not the only part of Germany, nor Dresden the only city where such a nuisance is in existence and where American meats are barred. Worse reports come to me from other sections.

The Kingdom of Wurtemberg does not admit American meats and meat products under any conditions whatsoever, except lard and canned meats. These articles have to pass through the local slaughter houses under all circumstances, and here the veterinary surgeons, unable to find fault with the quality of the meats, object so frequently to the quality of the preservatives used (!), the salt, salt-peter, borax, etc., that attempts to get American meats into this kingdom are as rare as a Sing Sing convict's going to heaven. Now to the Kingdom of Baden. Here the State levies an eating duty (*verzehrungssteuer*) of 3½ pf. (¾c.) per lb (in addition to the imperial duty); then every city levies an extra duty of at least 5 pf. (1½c.) per lb. To add insult to injury, the city of Freiberg, with the consent of the government, no doubt, has decreed that the sign "INFERIOR AMERICAN MEATS FOR SALE HERE," must be displayed wherever the article is dealt in. (As reported partly in my first letter.) The different cities of the Kingdom of Baden, in addition to the above, call for an examination fee, amounting to from 10 pf. (2½c.) to 1 mark (25c.) per piece, according to local regulations. No piece of meat can be brought into any city

(Continued on page 22.)

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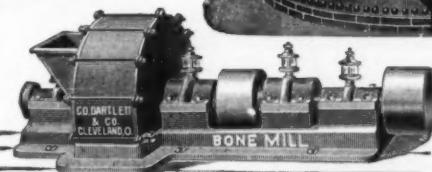
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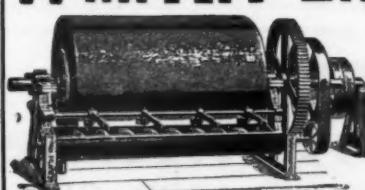
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TALLOW AND STEARINE.

WEEKLY REVIEW.

TALLOW.—A lower but more active market has been the feature in tallow thus far this week. And not only this, but the demand has been for export, France unexpectedly coming into the market on Saturday last, taking 300 hds. of city at 3 3-16c. for special brand, to follow it up with purchases of 500 hds. more on Monday at 5c. for prime. This was the most important business done for export in many months, and, in fact, the only business of any consequence done for the French markets since late last year. Those markets have played the waiting game indicated in this article for months past. But, as indicated also recently, they came in at 1c. more than shippers claimed they could pay. As this demand only developed on the last day of last week and the first of this, followed by a holiday on Tuesday, it is too early to judge if it is a forerunner of a general demand from that source, although there are indications that it is, judging by the improved demand from France, for cotton oil also, in the last two weeks, showing a marked revival in inquiry from that source for both staples, or rather for fancy *évi* or linseed oil stock. As noted in our last also, Germany took some choice soap stock at our ports at a parity with the reduction in New York on Primé stock, and although the English markets have not been heard from of late, it would look as though the export situation for the Continent generally had materially improved, and that we are at last again on an export basis for beef fats. This has been partially corroborated by the advance in oleo oil at Rotterdam, noted at the close of our last review, when 40c. was paid freely for top brands, since when it has been paid for the small lots offered, including Brighton extra, with as high as 41 florins bid for one or two fancy brands, while offerings are light on the other side, as well as the shipments from here. But the improvement has not yet struck country tallow or oleo stearine, the former having been "sick," as expressed by a leading receiver, at the late decline to 3@3½c., at which there is much more offered than wanted by local soap makers in New York, sales having shown no improvement so far over those of the past month, averaging about 75,000 lb daily. Neither has there been any activity reported in Chicago, though a moderate business has been done there since the close of our last article at 2½c. for No. 2 packers', and 1,000 lbs. of choice packers' at 3c. These prices are a little steadier at the late bottom figures for both those grades in that market, and 1c. more is now quoted for better known brands. But there has been no pressure to sell, so far as reported, the weakness having been chiefly at the seaboard and in offerings of country to arrive, which have been free. In oleo stearine, up till Monday night, the sales in New York since our last have been only 100,000 lb, in lots, at 4½c., the price previously bid and refused, refiners taking the offerings, and bidding that for more, with 4½c. asked. In Chicago 150,000 lb were reported on Saturday at 4½c., which was 1c. off late asking prices; this was in addition to 150,000 on Friday of last week, not reported in our last. Greases, however, do not seem to have been affected by the activity in tallow, exporters not having taken hold of

them as yet in any large amount here, though reporting 1,000 lbs. yellow at Chicago for 2½c. Lard stearines have remained nominal at last week's advanced quotations, the chief city pressers being sold up to the end of May on business that must have been done within the last two weeks and not reported, city now being held at 5½@4½c. and Western at 4½c., with no sales of the latter reported since the one on Friday week in our last article. In animal oils there has been no change or feature, lard having been stupidly dull at old prices asked, with neither home nor export demand of any account. Degas is still held above tanners' views, pending the fixing of the duty in the new tariff, without feature of transactions of any importance up to Monday night reported in neatfoot. The above sales of city tallow will clean up late accumulations and this week's production generally, though the block long held above or off the market by one melter is still said to be intact.

(For Later Report see Page 40.)

INDUSTRIAL LEGISLATION IN GERMANY.

The Coloring of Sausages and the Compulsory Declaration Regarding Colored Sausages.

The Chamber of Commerce at Frankfort-on-Main publishes the following:

It has been suggested to prohibit entirely the artificial coloring of sausages or to compel the proper labeling of colored sausages. The regulations of the law of March 14, 1879, concerning the trade in food products, as applied to colored sausages, have produced numerous contradicting legal decisions, resulting in a demand to do away with this legal uncertainty.

The opponents of colored sausage claim that proper care and the use of wholesome meat suitable for the manufacture of sausage, makes unnecessary the use of any coloring matter, and that the same should be prohibited in the interest of the consumer, as well as of the honest butcher. The advocates of artificial coloring claim the addition of a small amount of red dyestuff necessary, because frequently the conditions even of the best meat is such as to cause sausages prepared therefrom to lose their natural color, especially on cut surfaces, etc., and to assume an unsightly appearance.

The coloring in such cases is not intended to give the appearance of a better quality, but merely to prevent the sausage from assuming an unsightly appearance not in accordance with its natural condition. The unsatisfactory condition of the meat, as complained of by some butchers, is attributed to the use of inferior feed, as the by-products of agricultural trades, like manufacture of sugar, alcohol, etc., which feed contains an excess of water with a minimum of nitrogen. The Chamber of Commerce, when called upon by the Minister of Commerce for an opinion regarding this question, communicated with the interested parties, and, hearing both sides, has given the following report.

Colored fresh meat sausages (*cervelat*, met and "Schlack" sausage) are manufactured only in large establishments; in the country districts the manufacture is almost unknown. There is no doubt that the manufacturers can produce an article of good keeping qual-

ties without the addition of artificial color; it only requires careful selection of the raw material (of which there is an abundant supply), scrupulous cleanliness and very careful treatment of the animal on the hoof, as well as the meat and the finished sausage.

It has been pointed out that the meat almost invariably turns gray during the days immediately following the salting process, and that it requires four weeks for the red, natural color to reappear again. The solid, firm meat of grain or corn fed animals, when worked properly into sausage, will retain its color nicely, requiring excessive cold or excessive, continuous moisture to affect the natural color.

The change of the gray color to the red does not take place, or, at least, insufficiently, in case of sausages prepared either from inferior meat or without observing the cleanliness required from a hygienic point of view.

It is, therefore, not good argument when the advocates of colored sausage claim that the red color, as demanded by the public, shall only be produced artificially in case of meat which, though otherwise good and wholesome, fails to assume the red color owing to the watery food of the animal which yielded the meat. As a matter of fact, the manufacturers advocating the use of artificial color use some, not only exceptionally, but without exception, and naturally use meat which can be bought at a considerable lower price. Artificial coloring further permits the use of a larger percentage of fat, whereby the cost of the raw material is considerably reduced. This is undoubtedly the main reason for the steadily increasing use of artificial color in the sausage manufacture.

But in spite of the facts that artificial coloring is not necessary where good raw materials are properly used, and that artificial coloring gives to an inferior product a superior appearance, and is therefore likely to deceive the consumer, we oppose a law prohibiting the artificial coloring of sausages, for this reason: A sausage, though not of first quality, but still entirely good and wholesome, would in its natural unsightly color soon disgust those consumers who are not in a position to pay the higher price for the very best quality. For the same reason, a law compelling to label colored sausage as such, is not desirable.

Furthermore, a law prohibiting the coloring of sausage would be of prejudicial importance in regard to the coloring of other products like confectionery, cordials, etc., which are colored artificially, and if colored so with non-injurious vegetable dyestuffs, cannot be considered as treated by an unwholesome or fraudulent process.

OLEOMARGARINE PRODUCTION.

Yearly production of oleomargarine in the United States in pounds, on which internal revenue tax was paid: 1888, 32,668,000; 1889, 33,865,000; 1890, 30,960,000; 1891, 43,574,000; 1892, 47,284,000; 1893, 65,062,000; 1894, 66,428,000; 1895, 53,264,000; 1896, 47,623,000.

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Grinds Allspice, Pepper, Cloves, Borax and most all spices used by Butchers. This is no cheap built mill but it has all the latest improvements; it does the work any \$50 mill will do and is strong and durable. Every butcher ought to have a *Good Mill*, a poor mill is dear at any price.

No. 1 with Fly Wheel for hand-power, if so ordered.

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Grinds 7½ lbs. Pepper in 5 minutes.

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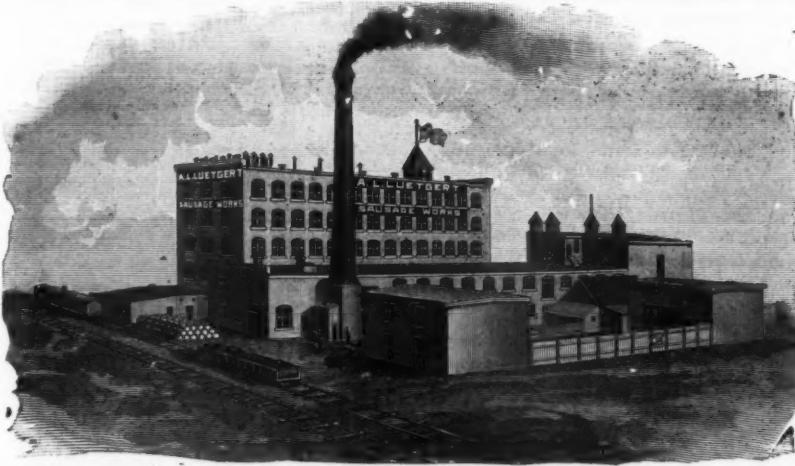
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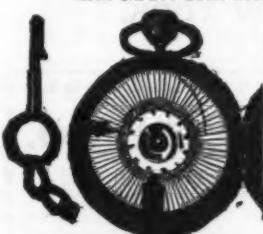
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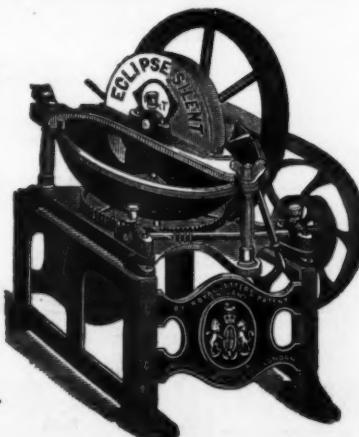
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May 1, 1897.

CHICAGO PROVISION MARKET.

As predicted in our last week's letter, the speculative market in hog products has gone lower, and at the close of the market on Wednesday the lowest prices of the week were being quoted. The decline in July pork was 32c. a barrel, July ribs 20c. a hundred, July lard 12c. a hundred. There have been various causes to bring about the decline; on Monday the reports from abroad were that the powers would probably intervene, and the war between Turkey and Greece will soon be brought to a close. On the strength of this wheat broke 4c. a bushel and provisions followed with lower quotations. Receipts of hogs are increasing, and for the last few days have been running from 3,000 to 5,000 over the estimates. Cash trade on provisions, both foreign and domestic, is poor, particularly so of lard. In fact, there is very little cash lard being sold. The price of hogs at the yards is 15@20c. lower than the high point, but they are still considerably above a packing basis. Operations in the pit are not large and are confined mostly to the packers and a few professionals. There is not enough trade to even make a good scalping market, and most of it for the past few days has been changing from May to July. About the only noticeable incident has been the steady and persistent buying on the weak spots by the Cudahy Packing Company and Jno. Cudahy; they are undoubtedly playing the bull side of the market, and if the English concerns, viz., the International and Continental Packing Companies, stick to that side it will probably result in an advance in prices from about this range. Considering the bearish news that the speculative trade have had to contend with in the past few days, provisions have stood up very well. Wheat has declined 8c. per bushel in three days. Ordinarily this would bring about a much greater decline than we have had in the provision market, and it shows that there is a good deal of strength to the situation. Stocks of lard on May 1 are expected to increase about 10,000 tcs.; probably not much change in ribs and pork.

RANGE OF PRICES.**THURSDAY, APRIL 22.**

Open. High. Low. Close.

PORK—				
May.....	8.45	8.47½	8.40	8.47½
July.....	8.57½	8.60	8.50	8.57½
LARD—				
May.....	4.17½	4.17½	4.10	4.12½
July.....	4.23	4.23	4.20	4.22½
RIBS—				
May.....	4.70	4.70	4.67½	4.70
July.....	4.75	4.75	4.70	4.75

FRIDAY, APRIL 23.

PORK—				
May.....	8.47½	8.55	8.47½	8.52½
July.....	8.55	8.63	8.55	8.62½
LARD—				
May.....	4.12½	4.15	4.12½	4.15
July.....	4.22½	4.25	4.22½	4.25
RIBS—				
May.....	4.70	4.72½	4.70	4.72½
July.....	4.75	4.77½	4.75	4.77½

SATURDAY, APRIL 24.

PORK—				
May.....	8.52½	8.65	8.47½	8.55
July.....	8.65	8.77½	8.60	8.67½
LARD—				
May.....	4.12½	4.20	4.12½	4.17½
July.....	4.22½	4.30	4.22½	4.27½
RIBS—				
May.....	4.70	4.80	4.70	4.77½
July.....	4.75	4.85	4.75	4.82½

MONDAY, APRIL 26.

PORK—				
May.....	8.45	8.57½	8.45	8.50
July.....	8.57½	8.70	8.57½	8.60
LARD—				
May.....	4.15	4.20	4.15	4.15
July.....	4.25	4.30	4.25	4.25
RIBS—				
May.....	4.72½	4.75	4.72½	4.72½
July.....	4.75	4.80	4.75	4.77½

TUESDAY, APRIL 27.

PORK—				
May.....	8.45	8.50	8.37½	8.45
July.....	8.55	8.60	8.45	8.55

LARD—				
May.....	4.15	4.17½	4.10	4.12½
July.....	4.22½	4.27½	4.20	4.20

RIBS—				
May.....	4.70	4.70	4.65	4.65
July.....	4.72½	4.75	4.67½	4.67½

WEDNESDAY, APRIL 27.

PORK—				
May.....	8.37½	8.47½	8.37½	8.37½
July.....	8.47½	8.55	8.45	8.47½

LARD—				
May.....	4.07	4.10	4.05	4.07½
July.....	4.17½	4.17½	4.15	4.15

RIBS—				
May.....	4.60	4.62½	4.60	4.60
July.....	4.65	4.70	4.62½	4.62½

COTTONSEED OIL.**WEEKLY REVIEW.**

AN ACTIVE, ADVANCING MARKET, in spite of the holiday interruption, and of the weakness in the markets for lard and soap fats, which seem no longer to have any influence over that for cotton oil. In our last we noted further important sales pending at last week's advance, with ½c. more asked, and rumors of sales at 24c. noted at the close Friday. These proved later to aggregate about 1,000 bbls., in lots, taken mostly by exporters, while on Saturday and Monday 4,500 bbls. more were taken at that price, chiefly and largely for export also, mostly to Marseilles and Trieste, including 500 bbls. at 23½c. In addition, there were 2,000 bbls. taken at New Orleans, one-half at 22c. and one-half at 22½c. f. o. b. ship, for off-grade yellow, also for export. There were rumors of sales of tanks at near coast mills at 10@17c., as to freight rates, though no particulars were reported. This was followed on Monday by further heavy sales at the South, of 5,500 bbls. of crude in bulk at 18c. f. o. b. cars at mills in Georgia. This was supposed to have been taken for compound lard refining, but whether for the East or the West is uncertain, as the reputed buyers have refineries in both sections. In addition there were

Josiah Macy's Sons,**Receivers of****COTTONSEED OIL****CRUDE AND REFINED.****191 Front Street****NEW YORK.**

(Continued from page 20.)

THE JACKSON REFRIGERATOR CO.*Cold Storage Architects and Engineers.*

PACKING HOUSE PLANTS. We make plans for modern Packing House Plants, with machinery of the latest design for Killing, Rendering, Refining and Making Oleo, Neutral, Glue, Fertilizer, etc. Our plants embody all the most advanced ideas.

MECHANICAL REFRIGERATION. We design complete, mechanical Cold Storage Plants, with valuable improvements in insulation, ventilation and mechanical equipment.

VENTILATION. We make the ventilation of machine refrigerated houses a specialty. Fresh air without condensation or fluctuating temperatures.

ICE REFRIGERATION. Our new low temperature ice system gives a dry air at 32 degrees, and is unequalled for carrying perishable goods. It produces a purer, sweeter air and better results than most machine houses.

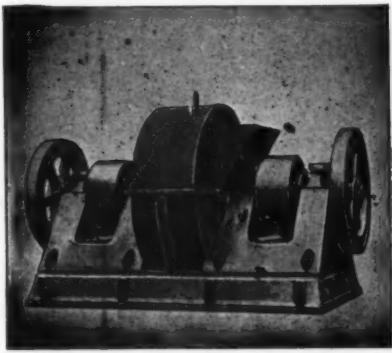
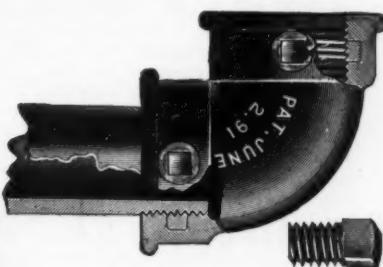
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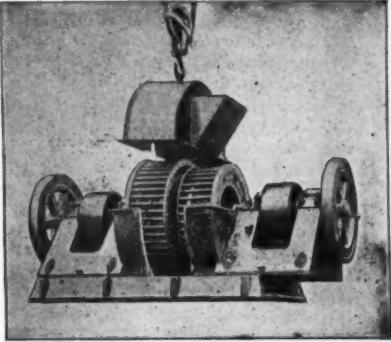
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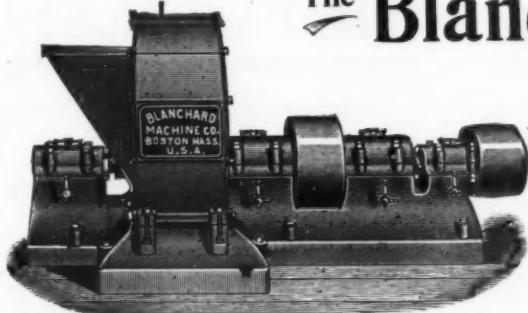
Are used by nearly every large packing house and fertilizer establishment in the United States. References:

Armour & Co., Chicago and Kansas City.
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The Blanchard Disintegrator will grind Bone, Glue, Tankage, Soap Powder, Caustic, Salt, Chemicals, Sticky and Resinous material, and in fact any brittle or soft material.

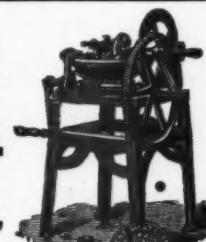
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2,000
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**NEW SILENT
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New York Agents, S. OPPENHEIMER & CO., 96 & 98 Pearl St.

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A REQUISITE IN EVERY PACKING HOUSE.

* FULL DESCRIPTION
ON PAGE 51.

The Pork and Beef Packers' Hand-Book and Directory.

1,000 more off-grade taken at New Orleans at 22½c. f. o. b., and 1,000 prime yellow at Galveston at 23c. f. o. b. ship, both lots for export. There were also small sales of prime summer yellow reported in New York at 24½c., aggregating about 500 bbls., with 24c. freely bid and 24½c. asked. No crude in tanks was reported offered, after the big sale reported above. On Tuesday nothing was doing, owing to the close holiday. These are the largest transactions reported in weeks, if not in months, aggregating since the close of 'Change last Friday to the close Monday night 6,000 bbls. prime summer yellow in New York, 4,000 off-grade and yellow at New Orleans and Galveston, 5,500 crude in Georgia, or a grand total of 15,500 bbls. Such a demand as this naturally gave greater strength to a market that started up last week, chiefly on the confidence of holders, who seemed to have made themselves masters of the situation by waiting until exporters were compelled to buy. How much the prospects of a reduced acreage of cotton planted this year in the Mississippi Valley, owing to the widespread and protracted floods, has had to do with this advance, it is impossible to say; but this is no doubt becoming an element in the situation, and, together with light stocks and improved demand, has enabled holders to fix the price independently of other soap stock. Production for the present season is practically over, and with small crushers mostly out of the market and stocks in the hands of the chief producers, there is little prospect of their yielding their present advantage, giving indications of a strong, and possibly a further advancing market. This is a very marked improvement in the position of this trade and seems to be permanent, as the other side would scarcely have followed the advance with increased activity had they not been in present or prospective want of supplies. In this connection, it is also important that France has come into our market again for tallow this week, and at ¼c. over the price at which her shippers have insisted she would only take hold of our stock. This indicates also a reduction of stocks of beef fats in those markets, which seem to have cleared up the big accumulations from imports of American last year. The activity, however, has been confined to crude and yellow, but other grades are firmly held at a corresponding advance, though little was reported in them early in the week. The following despatch published on Wednesday no doubt explains the improved demand from France:

Washington, April 26.—The French olive oil producers, finding themselves unable to meet the competition of the cheaper cottonseed oils from America, have begun an agitation to have the tariff increased from 3½c. a gallon to 7c. or 8c. American sent to Marseilles last year 112,627 bbls. of this oil, or nine-tenths of the entire amount imported.

(For Later Report see Page 40.)

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TIPS ON THE MARKET.

(Continued from page 18.)

Mr. Jno. Tredwell, of Tredwell & Simpson, provision brokers, is making an extensive business trip through the Southern States.

Mr. N. J. Weil, of W. E. Webbe & Co., says of provisions: The South has been holding off buying for a decline. Since we have had lower market past three days they have been buying more freely. He thinks ribs bought this week will show good profit before many days. S. P. hams strong and higher, especially skinned hams. Some inquiry for mess pork past few days, showing that at current prices product will move into consumption. He advises buying product on any further break.

The cash demand is not good and prices are easier. Packers are in some cases asking for bids, despite the fact that there is a smart loss in cutting, even to the best advantage. Foreign demand light and the markets abroad are out of line with this, except on hams, which have been called for sparingly and mostly for forward shipment. Greases a shade better; quatably as follows: Brown, 2½c.; prime yellow, 2½c.; B white, 3c.; A white, 3½c.—W. T. Nash.

KANSAS CITY LETTER.

The live stock market for the past week gave record of cattle firm, but hogs and sheep slightly lower in value. Receipts past week, with comparisons:

	Cattle.	Hogs.	Sheep.
Kansas City	24,750	70,435	49,120
Same week 1896	20,097	59,021	23,487
Same week 1895	19,252	46,038	21,420
Same week 1894	26,291	47,402	16,062
Same week 1893	28,583	55,300	15,388

Chicago	46,600	131,100	71,100
Omaha	11,200	28,300	13,700
St. Louis	8,600	34,000	12,200
Kansas City	24,800	70,400	49,100

Total	91,200	264,000	146,100
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Previous week	92,800	229,000	152,400
Same week 1896	86,300	268,200	113,000
Same week 1895	73,100	194,900	99,200
Same week 1894	114,000	253,700	90,800

Kansas City packers' slaughter:	Cattle.	Hogs.	Sheep.
---------------------------------	---------	-------	--------

Armour Pack. Co.	4,105	26,092	13,928
Swift & Co.	3,647	20,082	7,515
S. & S. Co.	5,003	1,974	2,041
J. Dold Pack. Co.	600	6,842	733
Fowler, Son & Co.	171	6,650	..

Total	13,725	61,688	24,315
Previous week	19,714	54,351	19,963*
Same week 1896	11,370	51,522	11,423

During the past week the prices on cattle, while not as high in the few instances as the

(Continued on page 36.)

E. H. FERGUSON, President. R. C. WAGGENER, Treasurer. J. J. GAFFEY, Secretary.

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"ECLIPSE" BUTTER OIL.

SUMMER { White 1/8 Oil.
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"SNOWFLAKE" PRIME SUMMER WHITE.

WINTER PRESSED { White C/S Oil.
Yellow C/S Oil.

SUMMER AND WINTER WHITE "MINERS" OIL. YELLOW AND WHITE COTTONSEED STEARINE.

CRUDE C/S OIL. "RED STAR" SOAP. SOAP STOCK.

TANK CARS FURNISHED FREE FOR SALES OR PURCHASES.

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"ECLIPSE" BUTTER OIL. A strictly choice Vegetable Oil, selected and prepared especially for Butter Manufacturers; equaled by none other for quality and uniformity.

"DELMONICO" COTTON OIL. This brand of Cooking Oil needs no introduction; speaks for itself, and for Culinary Purposes is synonymous with finest.

"NONPAREIL" SALAD OIL. A strictly Winter Pressed Oil, prepared expressly for Druggists, Culinary and Salad Purposes; guaranteed to remain bright and limpid at 35° Fahr.

"KENTUCKY REFINING CO.'S" WINTER PRESSED OILS. Guaranteed pure and to remain bright and limpid at 35° Fahr. The very best made for any climate.

Quotations furnished upon application.

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COTTON OIL.

Prime Summer White

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Quality Guaranteed. All Other Grades of Cotton Oil.

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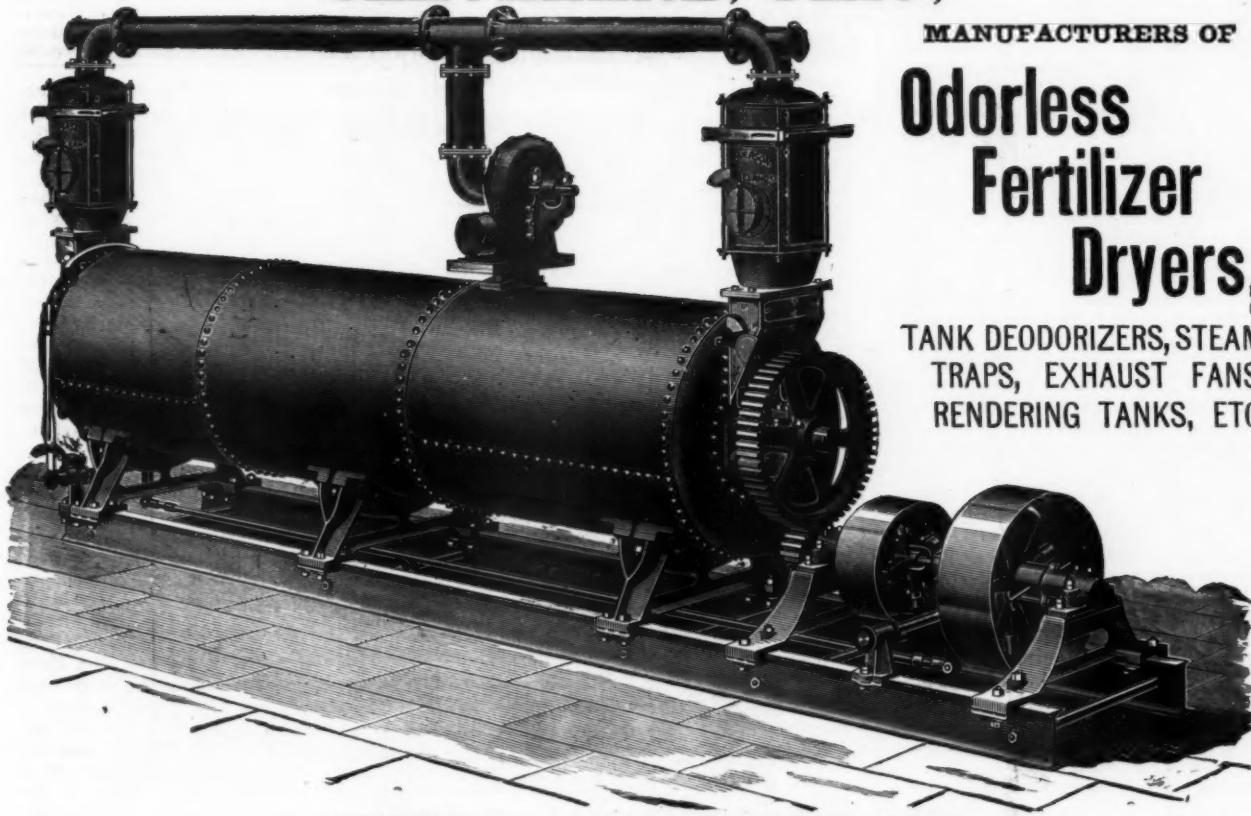
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TANK DEODORIZERS, STEAM
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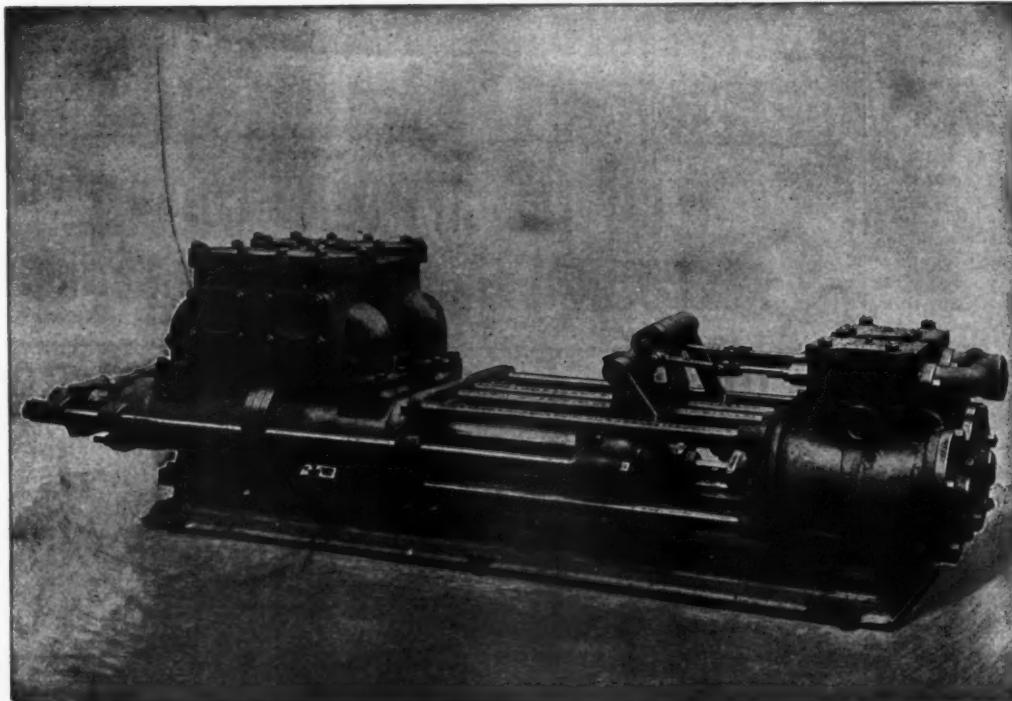
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COMPLETE OUTFITS
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Friction Elevators, Hoists,
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All kinds of Lard Coolers, Evaporators, Flashers
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Conveyors, Shafting, Hangers
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These pumps are adopted for Mine, Hydraulic Cranes and Hydraulic Elevators, and where it is necessary to work against heavy pressure and where the water is gritty. The stuffing boxes are all on the outside and easy accessible. They are mounted on an iron frame and require no extra foundation.

Improved Hog Scraper,
Capacity 700 Hogs per Hour.

OUR MEAT TRADE WITH GERMANY.

(Continued from page 14.)

there which has not been presented and locally inspected.

I could continue in that strain indefinitely, but will cite but one more instance, which caps the climax. It is the city of Mühlhausen, in the Alsace, that part of Germany which the victories of 1870 to 1871 reunited to the Fatherland. Here, as in all the other instances, every piece of American meat has to pass the examination of the veterinary surgeon at the slaughter house, and is, after the payment of all duties and inspection fees (imperial, State and local) once for all found "bad and unwholesome," confiscated and immediately destroyed. This immediate destruction makes, of course, every future recourse, appeal, claim or investigation impossible, the more so since here also all complaints made to the Ministry (Cabinet) are referred back to their origin for decision. Owing to the many complaints made it has been ordered that a piece of meat condemned and confiscated shall be sent (in dried condition) to the chief of the province at Strassburg (the capital), but it goes without saying that there are found upon all meats, from animals killed for some time, some small microbes not harmful to health, and that a dry sample sent after confiscation does not represent the true condition of the meat on the day of its arrival. A very prominent importer of American meats in South Germany, to whom I am indebted for this information, informs me that five or six shipments made to Mühlhausen resulted in as many expensive confiscations as shipments were made. He has therefore ceased to try shipping to that city and refuses orders from butchers. Some business in canned goods is done with grocers, but not without much difficulty and annoyance.

I wish to call the attention of the President, of both houses of Congress, of the Honorable the Secretary of State; the Honorable, the Secretary of Agriculture, and of the esteemed Chief of the Bureau of Animal Industry to this preposterous state of affairs, for which a remedy in some form or other should, and certainly can, be found. I shall continue my investigation and report from different sections of the Empire.

ROBERT GANZ.

NEW YORK PRODUCE EXCHANGE NOTES.

Mr. J. H. Boyer, manager of Swift & Co.'s fertilizing department, Chicago, was on 'Change last week, en route to the Grant dedication, as he had served under him during the war. He said trade in his line is now slow, but that stocks are low and that packers are in a very independent position for the next three months, and can wait until the manufacturers come in, though they are holding off at present.

Otto Koch says his Chicago correspondents telegraph that there was a very good cash demand of late for ribs, and advise buying them on all breaks.

Lindblom despatches say: Provisions are a market in which judgment don't count. Packers are running it and they can twist it to suit themselves. Outside trading light. I feel like selling on sharp bulges and taking profits.

Baldwin-Farnum's despatches say: Receipts of hogs at Chicago light, but liberal at West and promise to be for next sixty days. If true, it is to packers' interest to keep prices down. But in end look for 25 per cent. higher than present prices.

Lamson Bros. & Co.'s letters say: Provisions have been firm, with offerings rather light. Packers generally were buyers. There

was also good buying by English houses. The destruction of stock in South Africa by disease will most likely affect our beef and hog product favorably.

Exports of pork since November 1, compared with a year ago, decreased 6,026,000 pounds; meats increased 93,699,000 pounds; lard, 2,826,000 pounds.

Bartlett-Frazier despatches said: Provision crowd have sold out and are short. Every packer buying. Receipts of hogs are showing much larger than expected; may break further on liquidation, but market is given good support.

The Committee on Grain of the Produce Exchange have appointed Edgar Purdy, an old member of the Exchange, official track grain weigher at the Brooklyn terminals of the following railroads: North First street, Eastern District—Central of New Jersey, Philadelphia & Reading, and Pennsylvania Railroad.

The annual election for trustees and inspectors of the New York Produce Exchange Safe Deposit and Storage Company, will be held at the office of the company on May 4, the polls being open between 12 and 1 o'clock P. M.

The following gentlemen have been proposed for membership in the Produce Exchange this week: W. S. Bosh, of Bosh & Earnshaw, flour and grain brokers; Louis Van Wagoner, of R. H. Van Wagoner & Co., flour and grain; Charles Richard McBride, of McCaw Manufacturing Co., cottonseed oil products, of Georgia, proposed by David C. Link and A. L. Snow; Edward Hedden Osgar, of Osgar & Co., confectioners' and bakers' supplies.

The many warm friends of the deservedly popular vice-president of the Produce Exchange, Mr. Frank Brainard, are urging him for the position of president, to succeed President McCord, who has made a very popular president for two terms, but is not a candidate for a third term. Mr. Brainard's chances are considered to be ahead of all competitors for the honor, unless Mr. McCord's friends are unable to persuade him to stand for another term.

BUSINESS CHANGES.

H. C. Gilbert has sold his meat market, on Bank street, in Burlington, Vt., to J. B. Thompson.

John L. Shaw has sold his butcher shop in Dayton, Ohio, to Abram McNutt. Joe Knotts & Co., Wabash, Ind., Alber's block, Wabash and Hill streets.

NEW YORK CITY AND VICINITY.

Employers in want of help, and employees in search of positions, and such wanting to dispose of machinery or desiring to purchase same should look at our WANT AND FOR SALE COLUMN on page 46.

** J. Frohsin, who was formerly with Busby & Co., of Philadelphia, and who handled butchers' supplies, is now connected with the well-known firm of F. R. Farrington & Co., jobbers and importers of ground spices.

** Fred Gooe, formerly of Connecticut, has opened a wholesale sausage manufactory at 633 East Eleventh street.

** Richard Edwards, who formerly conducted a large butcher business, died last week at his home, 124 East Sixty-first street.

** By order of the assignee of Solomon Sayles, Lawyer Chas. A. Hess, the two new six-story buildings at the southeast corner of Sixth avenue and Tenth street were sold Tuesday by Philip A. Smyth. The corner structure, 65.6x78.6 feet, was purchased by John J. Harrington for \$100 over the encumbrances, amounting to \$175,164, and the adjoining buildings, Nos. 140 and 142 Sixth avenue, 64.2x121 feet, by Mary E. Harrington for \$100 over the encumbrances of \$217,500. Mr. Smyth also sold No. 54 Fourth avenue, a five-story brick and iron business building, 25.3x99.11 feet (leasehold) to John M. Abbott for \$22,475, and No. 86 East Ninth street, 25x33.11, also leasehold, a five-story building, to R. M. Fleishmann for \$16,700. Mr. Hess told a "National Provisioner" reporter that he was not sure what the final settlement to the creditors of Solomon Sayles would be. Twenty-five cents on the dollar had been offered at a meeting of the creditors held some weeks ago, but had not been satisfactory. He did not know how much would be collected, but probably a sum under twenty-five cents on the dollar.

** The attachment against Sol Sayles, wholesale butcher, of 126 and 128 Sixth avenue, for \$22,739, obtained by Philip J. Britt six weeks ago for meat sold to Mr. Sayles by J. J. Harrington & Co., has been sustained by Judge Pryor of the Supreme Court, who has denied a motion to vacate it with costs. The attachment was granted on the ground that Mr. Sayles was a non-resident. This was de-

(Continued on page 38.)

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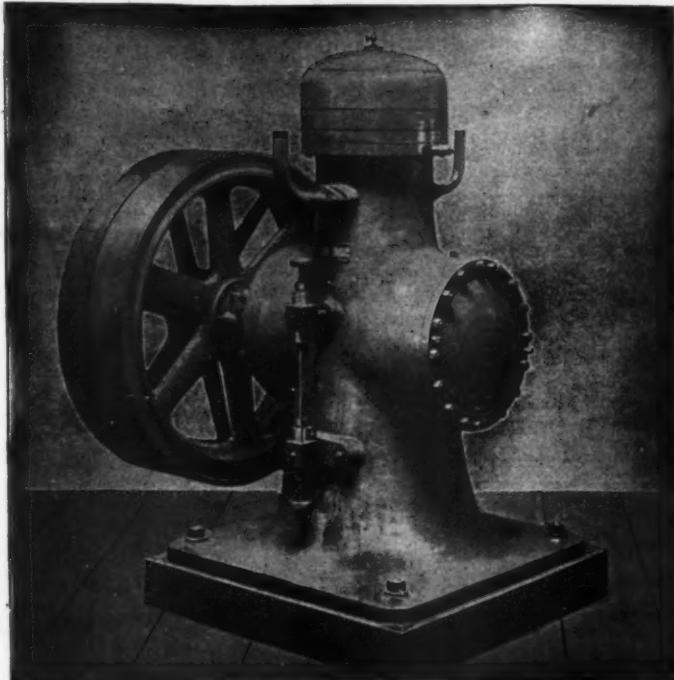
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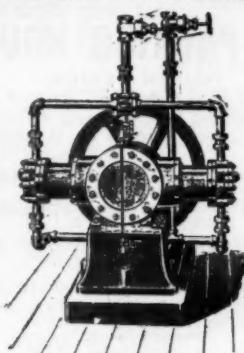
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**WANT AND FOR SALE ADS CAN
BE FOUND ON PAGE 45.**

TECHNICAL. THE PACKING HOUSE.

FOURTH SERIES.

Included in the series of articles on The Packing House, the following subjects have been exhaustively treated on the dates indicated:

- Dec. 28, 1896.—"The Manufacture of Sausage Casings and Packing Same."
- Jan. 2, 1897.—"The Manufacture of Sausage Casings and Packing Same," No. 2.
- " 9, 1897.—"The Manufacture of Sausage Casings and Packing Same," No. 3.
—About Beef Extract."
- " 16, 1897.—"On Cutting Meats (Pork),"
- " 23, 1897.—"The Necessity of Cleanliness in the Handling of Perishable Products."
—American Swine."
- " 30, 1897.—"American Swine," No. 2.
- Feb. 6, 1897.—"The Preparation of Blood Albumen."
—American Swine," No. 3.
- " 13, 1897.—"Proper Ventilation in P'king Houses."
- " 20, 1897.—"Proper Ventilation in P'king Houses," No. 2.
- " 27, 1897.—"Proper Ventilation in Packing Houses," No. 3.
- March 6, 1897.—"Proper Ventilation in Packing Houses," No. 4.
- " 13, 1897.—"Proper Ventilation in Packing Houses," No. 5.
- " 20, 1897.—"Proper Ventilation in Packing Houses," No. 6.
- " 27, 1897.—"Steer and Heifer Beef."
- April 3, 1897.—"Steer and Heifer Beef," No. 2.
- " 10, 1897.—"Manufacture of Oleo Oil."
- " 17, 1897.—"Manufacture of Oleo Oil," No. 2.
—Steer and Heifer Beef," No. 3.
- " 24, 1897.—"Manufacture of Oleo Oil," No. 3.
—Export Beef Trade," No. 3.

THE MANUFACTURE OF OLEO OIL.

No. 4.

The majority of the managers of oleo oil departments take pride in their daily and weekly reports, percentage of oil, stearine and tallow. A good report showing a large per cent. of extra oil—particularly the last few years when only extra oil would sell—is especially gratifying, but take this same weekly report a few weeks later when the oil sells on its merits, and compare with the other grade, and the report wouldn't look so well, especially if the oil mentioned in that report was figured at its actual value. It is better to make two grades, the extra grade without a fault in taste, smell or grain.

In extra oils the stock should be first allowed to settle in the melting kettle down to the scrap. Then the melter should lower his syphon pipe down gradually until all the stock is run into the cone or settling kettle, being sure no water or scrap was allowed to run down through the syphon pipe. If this did occur all this has to settle over again and gives the stock a scrappy flavor, no matter how little was allowed to run down the pipe. Again we find a great many melters who, after letting down the stock which is clear, stir up the balance with a stick and re-salt, then allowing to settle a few minutes, and then syphon down on top of the clear stock. In doing this they not only deteriorate the quality of the stock, but they really do not have an extra stock. They spoiled all the

good that was done by giving the stock a very scrappy flavor, which is easily perceptible to an expert oil taster. This expert oil taster may not know how to make oleo oil and the trouble with the oil, but at the same time he knows what he wants. This particular shipment may not suit him. The manufacturer hears of this and takes his manager to task, who reports that every branch of the business went on the same as usual, and is of the impression that this particular shipment was condemned in order to either lower the price or favor some other brand. Do not ever allow this idea to gain the ascendancy. If the oil is all right, the value and the price of it is always right.

The writer personally knows all the oil makers in the country, and is writing for their particular interest; he also knows the agents, also the buyers and manufacturers of oleomargarine butter, both in this country and Europe, and has had it demonstrated to him that a good oil will bring a good price. There are no favors shown. What the buyer wants is the quality, and the agent cannot be blamed if he hasn't the quality to sell. Settle your stock well, both in melting and in settling kettle, and if your fat is handled properly as outlined herein, you can easily be at the top round of the ladder in oil making.

(To be Continued.)

SAUSAGE RECIPES.

PARISIAN HAM SAUSAGE.

For 100 lb use one-third beef and two-third pork ham or shoulder moderately fat, and chop each separately coarsely, adding 3½ lb fine salt, 5¼ oz. cane sugar, 2½ oz. powdered potass. saltpeter. Mix one-third of the spicing with the beef, two-thirds with the pork, and keep each kind of meat separate; in summer for twelve hours in a cool room, in winter two or three days at about 72° F. to give it a good red color. Then first chop the beef fine, add the pork and also the spicing before chopping both up together. Use 5 oz. white pepper, ground; 1 4-10 oz. fine ginger, ground; 1 4-10 oz. mace, 1¾ oz. finely ground allspice, sifted; 10 pieces of leek finely ground up with salt.

Mix the spice in a suitable dish, add to the whole mass, and now chop (continually mixing the mass) to the size of a pea, so that the whole assumes a marbled appearance. Now mix a little water to it, if required, and break open the mass several times from right to left. If the meat was not very firm and did not work well, add some 20 or 25 lb of meat. Fill the mass into veal bladders or in moderately wide beef guts or middle guts. Stuff airtight and firm. When stuffed allow to hang in the air in summer for six hours at about 70° to give it a lasting color.

Now smoke in regular smoke at 77° F. until cherry red; boil immediately after smoking, using the water at seething point. The bladders take from three-quarters to one hour to scald, while the beef guts should boil gently for one and one-half to one and three-quarter hours, avoiding agitation as much as possible, as agitation would tear the sausage. This sausage should, therefore, never be

boiled with others requiring a stronger scalding. Always boil it alone. When cold, this sausage usually shows wrinkles; to remove them dip the sausage for ten seconds in seething water; take out and wipe dry with a cloth. Finally it is rubbed with a little olive oil to make it glossy. This sausage is very much liked and can be manufactured even at summer heat.

ANSWERS TO CORRESPONDENTS.

We gladly and as promptly as possible answer all reasonable questions in this column sent to us by our SUBSCRIBERS OR ADVERTISERS.

Answers desired by mail should be accompanied by a stamped, addressed envelope.

Persons desiring not to be known as making an inquiry should add a nom de plume to their questions. By so doing they will avoid identification in this column. The correct name and address should, however, for the publisher's satisfaction, accompany each request for information.

TANNER, NEW YORK. — Quebracho wood grows extensively in the northern part of Argentina and Paraguay. It is the hardest wood known, so it is reliably asserted, and also the heaviest, outweighing ebony. When used for tanning purposes, it comes in large logs, which are cut up into lengths of about five or six feet. These are put before a circular saw and cut up into strips of about 3x3 inches, and these pieces again are put into a machine consisting of a solid steel disk with numbers of projecting teeth—somewhat resembling the solid iron-wheel cornsheller—which runs with great speed, and cuts these pieces up into a coarse kind of sawdust, which is taken up by an endless belt of cups that conveys the now ready tanning material to its place of deposit. The chemical tanning properties of quebracho, we believe, are quebracho wood, 12 per cent.; oak bark, 10 per cent.

X. Y. Z., CINCINNATI. — The short-rib middle (regular) consists of the side of the hog, with rib left in; regular or New York shoulder and short-cut ham taken off, henchbone sawed down and feather-of-blade bone left in. It must be "skirted," but the belly is not usually trimmed. The regular short-rib is a very desirable cut, and when taken from good, straight hogs, and averaging in the neighborhood of 50 lb, finds a ready sale at top prices at any time and in nearly any part of the country. The averages run from about 45 to 65 lb.

P. Y. J., NEW YORK. — The series of articles now running in "The National Provisioner" on "The Manufacture of Oleo Oil" began in our issue of April 10. We will supply the back numbers if you desire them.

J. Y. McC., OHIO. — Hogs' tongues should not be chilled in too low a temperature. About 38° F. we have always found very satisfactory.

A. B. C., INDIANA. — Hogs shrink from live to dressed weight about 20 per cent., varying, of course, according to the quality of the hog. (2) No water should be used at all on hogs after the lard is pulled and the hams faced.

V. M. L., MISSOURI. — For curing hocks and feet use 80° pickle with 1½ lb good

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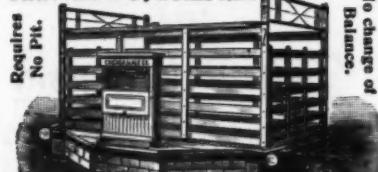
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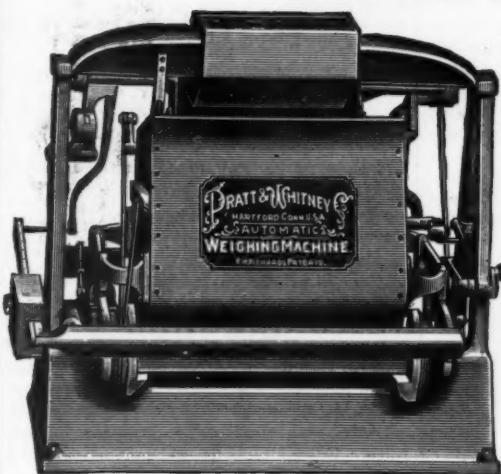
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BOSTON,
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WANT AND FOR SALE ADS can be found on PAGE 45.

TECHNICAL.

coarse sugar and 5 oz. saltpeter per 100 lb meat. They may be shipped in ten days without changing pickle. Another method is this: Put them in 90° brine for about five days, when they may be taken out and parboiled, then packed in kegs in spiced vinegar, which may be made as follows: Take two large barrels and put in each 40 gallons condensed water, then add to each barrel acetic acid 5 lb molasses 2 gallons, yeast 2 quarts, mixing well and allowing to stand about two weeks, when you will have a good vinegar. It must be kept in a warm place and plenty of air allowed to get to mixture. In this way you will have a supply of vinegar always on hand. Should you require vinegar stronger, add molasses. The spicing is to be added when packing.

PACKER, NEW ENGLAND.—You may readily assume that the duty and expenses will add 50 per cent. to the price of your goods in Germany. Fat backs worth 24 marks will cost 36 marks, including duty and expenses at point of delivery.

SOAP MAKING.

No. 41.

We may devote, before describing the practical operations—the employment of which has been greatly facilitated by the great improvement which has taken place in the manufacture of caustic soda of late years—some attention to the theory of the processes.

The idea of the process, whether it be cold process or pressure, is to bring the fat into contact with just that amount of alkali as will insure complete saponification and produce a neutral soap, although by using a slight excess of alkali an alkaline soap may be made, if so desired.

If all the fats and oils were composed simply of one glyceride it would be an easy matter to make the manufacture of soap a truly scientific proceeding, but, unfortunately, the oils and fats have not the simple composition which has been assumed above, they being mixtures in various proportions of two or more different glycerides. Thus tallow contains both stearine and olein, palm oil, palmitin, stearine and olein. Cocoanut oil is even more complex; it contains laurin, caproin, caprin, caprylin, olein, stearine, etc. Then again the proportions of these various constituents varies from time to time; hence the soap maker cannot assume that his fats will always have a constant composition, and base his method of working on that assumption.

As the process of soap making under the cold and pressure systems must, or should, be carried on in such a way that an excess of alkali be avoided, the soapmaker ought to be placed in a position to ascertain the amount of alkali, caustic soda or caustic potash any lot or parcel of fat he is using will take. This he can do by ascertaining by means of the Koettstorfer test, the proportion of alkali required to saponify any given fat or oil. The method of carrying out this test we will now describe.

The Koettstorfer Test.—To carry out this test there is required first a wide-mouthed glass flask of about 4 to 6 oz. capacity, fitted with a cork through which passes a piece of glass tube about 3 feet long and $\frac{1}{4}$ inch wide. There will also be required a water bath, heated by a bunsen burner, for the purpose of heating up the flask when in use. There is also required a burette, 25 cc. pipette and balance and weights. The chemicals required are a solution of 30 grams of pure caustic potash in 1,000 cc. of alcohol and a standard solution of sulphuric acid, best of what is known as semi-normal strength—

that is, containing 24.5 grams of pure sulphuric acid per liter.

Weigh into the flask 2 grams of the oil or fat to be tested, add 25 cc. of the alcoholic solution of caustic potash, and heat on the water bath for half an hour, shaking up at intervals. At the end of the time stated the fat will have been completely saponified, and what remains to be done is to determine the excess of the alkali used. This is done by diluting the test solution with a little water, adding a few drops of an alcoholic solution of phenol phthalein, which will impart a red coloration, then adding carefully from the burette the standard acid until this red color disappears, noting the number of ccs. of acid required. The flask is next well rinsed out and a blank test made by measuring into it 25 cc. of the potash solution, boiling up on the water bath as before, then diluting with water, adding the phenol phthalein solution, and titrating from the burette with the standard acid. The object of making this blank test is to standardize the potash solution in terms of the acid solution, and this is best done in the manner just described, as then any error which may be caused by impurities in the alcohol used acting on the alkali during the boiling is eliminated.

To calculate the percentage of caustic potash required to saponify the fat from the data obtained, the number of ccs. of acid used in the test with the oil is subtracted from the number used in the blank test; the difference, multiplied by 0.028, gives the weight of alkali (KOH) required to saponify the 2 grams of fat taken, and this multiplied by 50 gives the percentage. To take a concrete example, 2 grams of tallow were taken and treated as described, the number of ccs. of acid used being 8.2, the blank test taking 22.1. Then we have

Blank test	22.1
Oil test	8.2
Difference	13.9
	13.9 + 0.028 = 0.3892

0.3892 being the weight of KOH required to saponify 2 grams of tallow. Multiplying this by 50, we have 19.46, the percentage of caustic potash (KOH) required to saponify tallow.
(To be Continued.)

GLAZING FOR TONGUES, ETC.

A glazing for hams, tongues, etc., may be made by boiling a good sized shin of beef and a knuckle of veal in about seven quarts of water. It must be seasoned to taste and boiled until the whole is reduced to about one quart. It will keep for a considerable length of time, and when it is required for use warm a little and brush over the article with a small brush or feather.

CURE FOR BELLIES NI TIERCES.

Twenty lb of salt, coarse; 6 lb sugar, coarse, but good (it pays in every respect to use good sugar on all meats), and 1 lb saltpeter. If packed in other receptacle, the same formula is used, according to the weight packed. The tierces are rolled the first ten days, and overhauled, if in tubs, in the same time. We scarcely need add, fill the tierces with water when packed. When bellies are packed in tubs, of course, make a pickle and pour over the meats. Bellies or backs thus packed will cure in twenty-five to thirty-five days, according to weight.

LETTERS FROM EUROPE.

I. GERMANY.

FRANKFORT-ON-MAIN, April, 1897. The readers of "The National Provisioner" have heard so much about the reception accorded to American meats and meat products on this side of the water and about the existing prejudices and obstructions made to their sale, that we have concluded to investigate the facts and report them as we find them, free from prejudice and bias.

The undersigned, while only commencing his investigations, has found that most of the reports that have reached the United States are not exaggerated. The Agrarian or land-owning party in Germany is not friendly to American agricultural products, and exerts every possible influence in order to create prejudice against same and to influence legislation (both imperial and state) to our detriment. Nevertheless, it cannot be said that the imperial government is unfriendly to our products, but the greatest possible tribulations are put in the way of dealers in American meats and meat and pork products by local authorities and police regulations. In the southern part of Germany, especially in Baden, the restrictions are such that the sale of American meats is entirely out of question. To foster the well-spread prejudice against our meats, retail dealers are compelled to display signs in their shop windows stating that

INFERIOR AMERICAN MEATS ARE FOR SALE HERE.

This sign must be displayed regardless of quality, and simply must create the impression once for all that American meats are inferior in quality. Here is certainly sufficient occasion for our national government to interfere and to enlarge the markets for Ameri-

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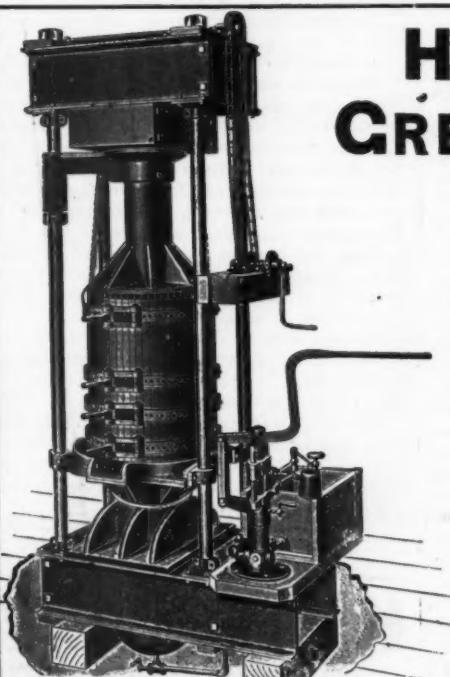
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SEE COUPON ON PAGE 26.

can products by protecting American interests. Germany threatens, in the event of the Dingley bill becoming a law (which at this writing seems to be a certainty), to at once apply retaliatory measures. With all that, meats and provisions are very dear on this side of the water, and the government could not convey a greater boon to the people than by allowing the unrestricted and free entrance of American meats and meat products into German ports.

I take the following retail prices, partly from advertisements and partly from private information obtained: Margarine (Bavarian) for cooking purposes, per German pound, 45 pf. (11c.); American lard (Wilcox), 40 pf. (10c.); "natural and sweet" margarine (eating butter substitute), 70 pf. (17½c.); cooking butter 1 mark 20 pf. (30c.); beef, best quality, 84 pf. (21c.); roast beef, without bones, mark 20 pf. (30c.); with bones, 1 mark 10 pf. (27½c.); fillet, 2 marks (50c.); veal, with bones, 70 pf. (17½c.); veal frieandau, 1 mark 60 pf. (40c.); chopped meat, 1 mark 20 pf. (30c.), and 1 mark (25c.); lamb chops, 40 pf., 10c. each; pork, fresh, 60@70 pf. (15@17½c.); second quality of all these is about 20@30 pf. (5@7½c.) per lb cheaper. American hams (picnic), per German pound, 50 pf. (12½c.); Gothaer (a fancy ham), 90 pf. (22½c.); sausages, bolognas, 70@80 pf. (17½@20c.); liver sausages, 60@70 pf. (15@17½c.); Thuringer cervelat (farmer's sausages), 1 mark 50 pf. (37½c.); Braunschweiger mettwurst, 1 mark 20 pf. (30c.); boneless Westphalian ham 1 mark 20 pf. (30c.) per lb.

The margarine (butterine) industry is very prosperous and is a paying business. The quality of the article as manufactured here seems to be a superior one, and the establishments are large, clean and well conducted. There seems to be a good field here for the import of American butterine, since same can evidently be produced at lower figures, but the fact must not be lost sight of that comparatively little salted butter is eaten here, and that the color of the article is not yellowish, as it is in the United States, but nearly white or cream color. Considerable live cattle are imported into Bavaria from Austria and Hungaria, which are very fertile and largely corn growing countries. A decree has been promulgated ordering the immediate slaughter upon arrival of all cattle and live stock thus imported. In spite of this order (which is in effect now for twelve market days) the importation from Austria exceeds that of last year during that period by about 850 steers and 156 cows. It is admitted that the Austrian cattle are more profitable to handle, on account of being better bred stock and better rounded and finished. Prices vary from 30@38 marks per 100 lb live weight (7½@9½c.; 100 lb German equals 112 American.)

I notice that the papers here quote Squire's lard in Hamburg in their telegrams. The last quotations are as follows: In tierces, mark 24½; in firkins, 112 lb, mark 25; in pails at 56 lb, 26 pf.; in pails at 28 lb, marks 20½, exclusive of duty.

There is quite a speculative interest in Germany holding American provisions. Lard is the favorite speculative object for the Germans, but comparatively little of it is held just now, the sentiment not being favorable to buying, owing to large stocks on hand in England and the United States. Considerable pork and ribs are held for the long interest, but during the recent advance a good deal of realizing has taken place. We are not by far doing the amount of business in provisions with Germany that we should, and which is certainly warranted to be profitable if one compares the prices mentioned above with ours.

[The exact quotations for American dollars here is now: 95% dollars are equal to 400 reichsmarks, hence each mark is worth 23 91-100c.]

ROBERT GANZ.

STOCK FEEDING IN ILLINOIS.

(Continued.)

HOG FEEDING.—Hogs are bred and fed on most Illinois farms. Of the 108 farmers responding to the circular sent out, 102 make report as to hogs, although only 13 reported on hogs alone.

The Poland China and Berkshire seem to be sweepingly preferred among breeders—78 naming the Poland China and 21 the Berkshire as breed preferred. Ten of the latter name some other breeds also. Six prefer the Duroc Jersey, two the Chester White, one the Yorkshire and eight specify some cross. In many cases grades or crosses of the breed preferred are named, as well as the pure bred stock. Only three prefer white breeds.

There is a difference of opinion as to the best season at which to have pigs farrowed, but the majority specify April or May; 25 like March pigs, and 17 name the fall months; 6 name February.

Concerning no question were more diverse answers received than that asking information as to methods of feeding and managing suckling pigs. Twenty-nine reports state that no other attention is given than allowing the sows to run on pasture or follow cattle. Of the others some feed corn in various forms, some oats, wheat, bran, middlings, oil meal, rye, oats and milk in various combinations.

Twenty-one feeders believe full grain feeding of pigs is desirable during the summer; 52 believe this is not desirable.

As to pasturage preferred, 51 name clover first or alone, 16 clover and blue grass, 7 clover and timothy, and 6 clover and rye.

Where the hogs do not get their food entirely from the pastures and the droppings of the cattle, corn is the almost exclusive food for fattening hogs, and this is generally fed in the ear. Twenty-five soak corn, five mention grinding it, and two speak of cooking foods for fattening hogs. Thirty-eight state their opinion that neither grinding, soaking nor cooking corn for hogs is profitable. Seventeen report having fed wheat generally with good satisfaction, only two pronouncing it unsatisfactory.

Thirteen feeders believe fattening hogs are not better for exercise; 8 think they should have a little exercise; most allow them to take exercise somewhat freely.

Sixteen feeders prefer selling when pigs are eight months old or less—only one naming a less age than six months; 42 name eight to twelve months, and nine prefer over twelve months, 24 being maximum.

Ten feeders prefer selling when pigs are eight months old or less—only one naming a

less age than six months; 42 name eight to twelve months, and 9 prefer over twelve months, 24 being maximum.

Ten feeders prefer selling at weight of 200 lb or less, 150 lb being maximum; 15 at from 200 to 250 lb, 26 at 250 to 300 lb, and 14 at greater weight than 300 lb, two naming 500 lb as maximum.

(To be Continued.)

TALLOW, SOAP, GLUE, FERTILIZER AND COTTON OIL TRADE NOTES.

CORRESPONDENTS, SUBSCRIBERS AND OTHERS
SENDING ITEMS FOR THIS COLUMN SHOULD
MAIL THEM SO AS TO REACH THE
EDITOR NOT LATER THAN THURSDAY EVENING.

Tallow-renderers, soap makers, glue manufacturers, fertilizer manufacturers, and cotton oil manufacturers would do well to make known their wants in this column, which would result in their being placed in immediate correspondence with the leading firms interested in these lines, who carefully peruse these notes.

Samuel Colgate, head of the firm of Colgate & Co., one of the largest soap houses in the country, died of heart trouble at his home in Orange, N. J., April 23.

The New Jersey & New York Chemical Company of New York City has been incorporated with a capital stock of \$10,000. The directors are Newell Martin, Harold Bunker and Louis S. Reed, of New York City.

J. H. Boyer, manager of Swift and Company's fertilizing department in Chicago, was on 'Change in New York City last Friday, and said trade in that line is now slow, but that stocks are low and packers are in a very independent position if the fertilizer manufacturers should continue to hold off for the next three months.

Andrew Osborne, of Boothwyn, Pa., has become interested in the manufacture of a patent sand soap, and has the controlling share in the Axiom Soap Co., manufacturers of Sapona. Recently he received an order for 30,000 lb of the commodity from a Chicago party. Mr. Osborne believes the thing will be a success.

Sawyer & Bros.' ice plant in Livingston, Texas, made its first run recently, turning out two and a half tons of solid ice. This plant will be operated in connection with their gin and mill, and at a small profit will justify them in operating it. This innovation by this firm is in line with the editorial suggestion given recently in this paper that cottonseed oil mills in the dull season should manufacture ice, to their profit and advantage.

A verdict for the defendant was rendered last week in Philadelphia in the suit brought

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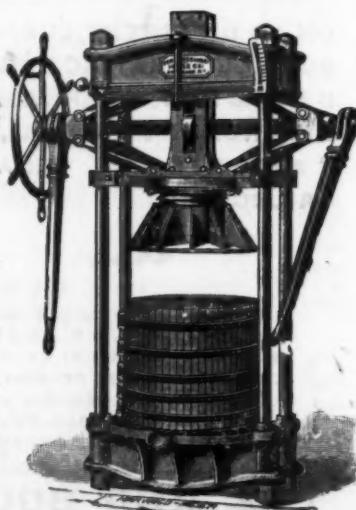
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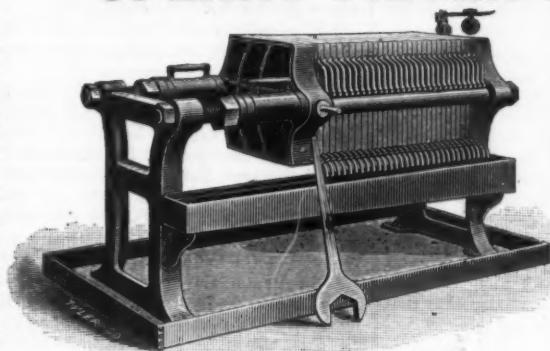
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by Michael J. McCabe, of Ohio, against the Gray's Ferry Abattoir Co., to recover damages for the alleged breaking of a contract. For the plaintiff it was stated that he is an expert refiner of tallow and fats, and that he was engaged by the defendant company under a contract, in January, 1896, as manager of their works, but that he was discharged the following March. In defense it was stated that McCabe did not fully perform the work that was desired.

Mr. Adams, of Tyler, is at the head of a soap factory to be started in West Galveston, Texas, which will employ forty-five hands, and cost \$9,000.

A receiver has been asked for the South Bend (Ind.) Soap Company.

James Hoagland, who has a soap factory at 712 Summit street, Toledo, Ohio, where he exhibits a patent in operation for the making of laundry soap, has sold the right to use his machine in California for \$1,500.

Such things as tallow candles and soap will go twice as far if they have been stored for a time previously, observes the Philadelphia Record. The longer soap is kept the better; it should be cut in pieces fit for use while new and soft, and then put away to dry and harden by slow degrees; if dried quickly it is likely to break. Mottled soap melts less rapidly than yellow soap, and is therefore economical; soft soap is excellent for washing linen, and soda by softening the water saves soap.

The Electric Sponge and Fish Producing company, a new company, has purchased a large tract of land in Provincetown, near the Truro boundary, in Massachusetts. The company proposes to breed, rear and purchase from fishing vessels various kinds of deep sea fish. Curing houses will be established and every part of the fish will be utilized. Sponges, oysters and lobsters will be produced. Glue, mucilage, isinglass, fertilizers and other products of fish will be manufactured. The list of articles the company pro-

COST OF PORK AND PRODUCTS IN MEXICO.

The price of hams in the City of Mexico, Mexico, is 32c. per lb wholesale, depending on whether they are sold whole or in slices; shoulders are not used; pickled pork, 32c. wholesale, 40c. retail; dried beef not used; corned beef, 15c. wholesale, 20c. retail, all prices being in silver. The duty on these products is 10c. per kilo, besides consular, port and similar charges. A kilo is 2 1/5 lb.—Two Republics.

HINTS TO PRACTICAL OIL MILLERS WITH REGARD TO PRESS ROOM APPLIANCES AND METHODS. ORDER THE BOOK NOW. BLANK CAN BE FOUND ON PAGE 22.

FULL TEXT OF OLEOMARGARINE BILL.

The full text of the bill introduced in the United States Senate by Senator Proctor entitled "A bill to make oleomargarine and all other imitation dairy products subject to the laws of the State or Territory into which they are transported," is as follows:

BE IT ENACTED by the Senate and House of Representatives of the United States of America in Congress assembled, That all articles known as oleomargarine, butterine, imitation butter, or imitation cheese, or any substance in the semblance of butter and cheese not the usual product of the dairy and not made exclusively of pure and unadulterated milk or cream, transported into any State or Territory, and remaining therein for use, consumption, sale, or storage therein, shall, upon arrival within the limits of such State or Territory, be subject to the operation and effect of the laws of such State or Territory enacted in the exercise of its police powers to the same extent and in the same manner as though such articles or substances had been produced in such State or Territory, and shall not be exempt therefrom by reason of being introduced therein in original packages or otherwise: Provided, That nothing in this act shall be construed to permit any State to forbid the manufacture or sale of oleomargarine in a separate or distinct form, and in such manner as will advise the consumer of its real character free from coloration or ingredient that causes it to look like butter.

* It is reported that Secretary Wilson, of the Department of Agriculture, intends to stamp out hog cholera by adopting a plan similar to that employed in stamping out pleuro-pneumonia, which was by going into the infected districts and buying up all the hogs that have the disease or have been exposed so as to be liable to contract it. The plan is to be set on foot in different sections of the Northwest, South and East, in order to note the effect, and the Secretary says that the results will be a speedy checking of the spread of the disease and a great saving to the farmers.—Price Current.

PACKING HOUSE NOTES.

Manufacturers of machinery and fixtures interested in these notes, should also consult the items under Ice and Refrigeration, and other trade news columns in this paper.

Employers in want of help, and employees in search of positions, and such wanting to dispose of machinery or desiring to purchase same should look at our WANT AND FOR SALE COLUMN on page 46.

Persons contemplating the erection of packing houses or in need of packing house machinery will do well to make their wants known in this column. The foremost firms in the lines mentioned will furnish the notes on this page, and prospective purchasers of machinery would be placed in immediate communication with them.

* Swift Bros. have opened a new wholesale meat and provision house in Skowhegan, Me.

* George Jackson is building a new slaughter house in Searsmont, Me.

* The Schwarzschild & Sulzberger Co., Pittston, Pa., has brought suit against Dexter W. Stark in Tunkhannock, Pa. It is alleged that the defendant was the principal for whom one Loren N. Ball was doing business as agent. Ball doing business as L. L. Ball, agent, bought a large quantity of meat of the plaintiff company, who claim they sold it on Stark's credit. Mr. Stark denies the agency, and this is the question to be legally settled. There seems to be no dispute that Ball ordered and used the meat. He is not financially responsible, and Mr. Stark, the principal, is. Other meat men are interested in the result of this proceeding, and on it depends other suits.

* Fire on Saturday last caused a damage of about \$5,000 at Klinck Bros.' packing house, 639 Howard street, in Buffalo, N. Y. The lower portion of the building was saved. Fifty dressed hogs were smoked and spoiled.

* A canning factory has been established at Turkey Creek, Fla., by H. C. McCleod, and operations have been begun with conveniences for turning out 5,000 cans daily. In connection with it is a factory for the manufacture of cans. One of the concern's specialties will be the canning of beef.

* The ammonia soda department of the alkali works in Saltville, Va., has resumed work. The wages of the employees have been reduced, but the rents have been lowered to counterbalance the reduction.

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From Place of Growth.

* I. H. Rich succeeded Fred Wilder last week as general manager of Swift and Company's packing plant in Kansas City. Mr. Wilder was transferred to his former position as general superintendent of Swift and Company, in Chicago. Charles O. Young, the superintendent of the Kansas City plant, who has been to Europe on a trip for the benefit of his health, has returned and assumed his old position. Mr. Walters, who was acting superintendent during Mr. Young's absence, will take his former position of assistant superintendent.

* Augustus W. Burt, who died at his home in Chicago recently, was one of the first members of the Chicago Board of Trade, and twenty years ago was one of the wealthiest packers of that lake port.

* A. B. Morse has been appointed government meat inspector for Des Moines, Iowa. Secretary Wilson secured the inspector for that city, and is assured that he has the thanks of the citizens in general.

* Robert B. Howell has sued the Union Stock Yards Company in Omaha, Neb., for \$3,338.97. He claims that amount is due him for plans and specifications furnished by him for a proposed water works plant at the stock yards, which was not constructed because of a new contract being made with the water works company.

* The National Live Stock Shippers' Association has been incorporated in Chicago by W. E. Lewis, J. W. Gilbert, J. Humphrey and Henry L. Royce. The object is to promote the interests of shippers of live stock.

* Our exports of oleomargarine to Germany in 1896 amounted to \$1,775,454.

* The Advance Packing and Supply Co. has been incorporated in Chicago. The capital stock is \$25,000. The incorporators are Ed. Wertheim, F. A. Adkins and R. J. Bauer.

* It is probable that Pittsfield, Pa., will soon have another wholesale beef house, as a piece of property centrally located has been leased for a term of years, and plans have been drawn for a two-story brick refrigerator building. W. Scott Wagner is interested in the new company, and beef and provisions



BIRD PAPER MFG. CO.'S CELEBRATED COMPOUND INSULATING PAPER

For lining Cold Storage and Ice Houses, Refrigerators and Refrigerator Cars.

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AIR-TIGHT, ODORLESS, TASTELESS.

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from the Cudahy Company, of Omaha, will be handled.

* A case involving the question of the right of the Live Stock Sanitary Commission to condemn and kill cattle shown by the tuberculin test to be afflicted with tuberculosis came up in the Superior Court in Lansing, Mich., this week. O. W. Shipman, of Detroit, secured an order directing the commission to show cause why it should not be compelled to appraise certain cattle killed for sanitary reasons at their market value, so that he may obtain that sum from the State treasury.

* The Armour Beef Company in Chester, Pa., has made improvements to its establishment, among them being the relining of the large refrigerator.

AMONG THE RETAILERS.

are making an effort to get a meat inspector for that city, and also, when the time comes, to get a State law on the subject.

Thomas McMahon, of Lockport, N. Y., died there last week. He kept a meat market for upward of thirty years at 29 Main street.

Isaac B. Hoffer died recently in Tacoma, Wash., at his residence, 306 North L street, at the age of sixty-four years. In his early life he followed the stock and butcher business, and for a number of years conducted the Palace Meat Market on C street. At the time of his death he was general bailiff of the Superior Court.

NEW MARKETS.

Ed. Grisson, Wickliffe, Ky.

Isaac Fike, Ashland, Ohio.

John S. Harrington, Hancock, Mich.

— Hitchcock, Boston Meat Market, Riverside, Cal.

William Bucklin, Haverhill, Mass.

W. L. Pickering, Warner, N. H.

Will Telford, Pottsville, Pa.

GRUBS IN HIDES AND SKINS.

(Continued.)

This source of injury, however, lasts but a few weeks during summer, and probably does not compare with the loss due to the presence of the maggots. This must be a constant source of irritation to the animal and a drain upon its energies from the time the warble begins to grow until the sore heals after the departure of the maggot. It extends through at least one-third of the year, while the whole period of invasion probably lasts for eight or nine months. Imagine some fifteen or twenty boils or carbuncles located along the back producing a regular supply of muco-purulent matter due to the inflammation, and supplying nutriment to a healthy grub which grows to be three-fourths of an inch in length, and suppose, if possible, that these are no discomfort or cause of loss to the creature affected with them.

The occasional attacks of one or more

(Continued on page 36.)



Insulating Paper.

Guaranteed Pure Manilla Rope.

Made Especially for Lining Refrigerators, Cold Storage Buildings, Refrigerator Cars, Ice Houses, and Drying Kilns.

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AND GAME,

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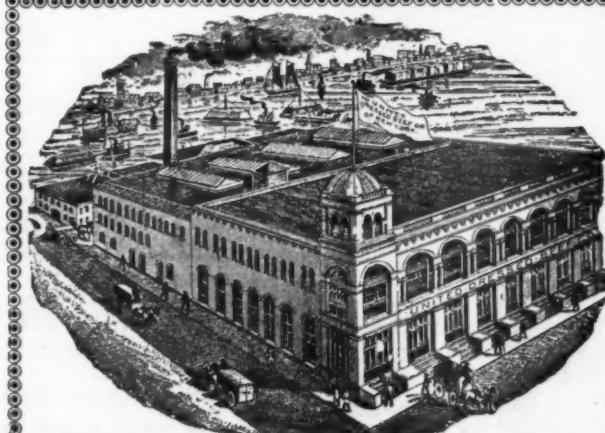
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Packers and Provision Dealers.

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Registered Cable Address "Roomfull," New York

See Coupon on Page 26.



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Office Telephone, 303 38th St.

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PACKERS AND EXPORTERS OF INDIA MESS AND ALL SALT BEEF

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LEWIS SAMUELS, Treasurer.GEORGE STRAUSS, Vice-President.
LEWIS A. LONDON, Secretary.

WANT AND FOR SALE ADS, can be found on PAGE 45.

ICE AND REFRIGERATION.

Those interested in this subject should not forget to look also at Packers' and Slaughterers' Notes, and other trade news columns in this paper.

Employers in want of help, and employees in search of positions, and such wanting to dispose of machinery or desiring to purchase same should look at our **WANT AND FOR SALE COLUMN** on page 46.

Persons in need of an ice machine or refrigerating appliances should make their wants known to us. Their publication in this column which is pursued by the leading ice machine manufacturers in the country would bring scores of replies.

The ice plant in Florence, Colo., is being rapidly prepared for service, pumps and boilers having recently arrived.

The York (Pa.) Ice and Refrigerating Co. have elected the following officers for the ensuing year: George F. Motter, president; C. E. Lewis, secretary and treasurer; directors, George A. Barnitz, P. H. Glatfelter, John Alexander, W. H. Ruby and S. Forry Laucks; J. Charles Heiges, superintendent.

Charles Kapler, the Etna (Cal.) brewer, will fit up his brewery with an ice plant immediately.

It is rumored that a local company in Los Angeles, Cal., will erect an ice factory in that city, at a cost of from \$10,000 to \$15,000.

The work of fitting up the ice plant at the city market in Yreka, Cal., is nearing completion.

A cold storage room for the preservation of meat is about to be added to the Dashaway market in Vallejo, Cal.

H. Kenslaw, of Milwaukee, Wis., recently visited Aberdeen, Wash., with a view to establishing a brewery and ice plant at the latter place, if the citizens give him encouragement.

Washington, D. C., April 28.—C. S. Miller, of Tiffin, Ohio, called at Alexandria, in the interest of the Miller & Du Bois Refrigerator Car Company. Mr. Miller says his company is desirous of securing a suitable location for the manufacturing of refrigerator cars and refrigerating machines. The plant when fully equipped will be a very large concern. There will be plenty of capital back of it, he says. The company also controls several other patents, which will still further add to the plant.

An ice manufacturing and cold storage plant is to be established in South Pittsburg, Pa. The average daily output will be forty tons. Preparations are under way for the erection of a three-story building on the property the company purchased from the Home Dressed Beef Company, head of South 21st street. It is expected that the company will be ready to transact business by June 1. The name of the company is the Consumers' Ice and Storage Company, having a paid in capital stock of \$35,000. The officers are C. P. Cooley, president; G. W. Fritz, secretary and treasurer; C. P. Corlett, C. Claus,

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Cold Storage Houses
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IN THE TRADE AS BEING THE
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WATERPROOF, AIR TIGHT, CLEAN, A HIGH NON-CONDUCTOR
AND ABSOLUTELY ODORLESS.

William Zoeller, Henry Scheney, Henry Yost, directors. Other members of the company are D. Yost, William Bornschuer, Louis Wagner and others.***

The Arctic Ice Company, of Tucson, Ariz., have begun the manufacture of ice for the season's rush.

PORK PACKING.

Special reports show the number of hogs packed since March 1 at undermentioned places, compared with last year, as follows:

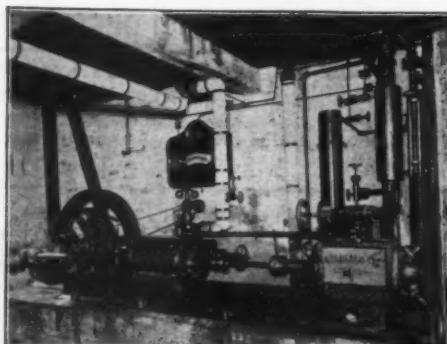
March 1 to April 21.	1897.	1896.
Chicago	680,000	685,000
Kansas City	345,000	305,000
Omaha	165,000	132,000
St. Louis	162,000	160,000
Indianapolis	76,000	74,000
Cincinnati	90,000	79,000
Milwaukee, Wis.	41,500	43,000
Cudahy, Wis.	31,900	48,000
Cedar Rapids, Iowa	43,100	19,600
Ottumwa, Iowa	59,000	38,400
St. Joseph, Mo.	26,000	24,500
Cleveland, Ohio	80,000	51,000
Louisville, Ky.	37,000	29,000
Sioux City, Iowa	24,000	24,000
Blomington, Ill.	6,500	4,800
Nebraska City, Neb.	16,000	17,000
Marshalltown, Iowa	10,600	6,800
Lincoln, Neb.	8,200	10,000
New Brighton, Minn.	18,100
		—Price Current.

INCREASED EXPORTS IN CUBA.

Within the past several weeks there has been a decided improvement in the local export trade to Cuba, particularly to Havana, and freight has been left on the docks in instances because steamers were already full. The increased business is mainly in provisions, particularly ham, pork and lard. The improvement is generally regarded simply as a reaction from the recent quiet, though a prominent shipper stated that the outlook in the island for steady trade is much better.

LIVERPOOL QUOTATIONS.

Liverpool, April 30—3:45 P. M. closing—
Beef—Extra India mess, firm, 56s. 3d.; fine mess firm, 47s. 6d. Pork—Prime mess, fine Western, firm, 50s.; prime mess, medium Western, firm, 45s. Hams—Short cut, 14 to 16 lb, firm, 45s. 6d. Bacon—Cumberland cut, 28 to 30 lb, steady, 29s.; short rib, 20 to 24 lb, steady, 28 s.; long clear middles light, 3 to 38 lb, steady, 27s.; long clear middles, heavy, 40 to 45 lb, steady, 26s.; short clear middles, heavy, 45 to 50 lb, steady, 25s. 6d.; clear bellies, 12 to 14 lb, steady, 28s. Shoulders—Square, 12 to 14 lb, firm, 26s. 6d. Lard—Spot, dull, 21s 9d. Cheese—American finest, white and colored, dull, 56s. Tallow—Prime city, dull, 17s 3d. Cottonseed oil—Liverpool refined, firm, 15s. 3d.

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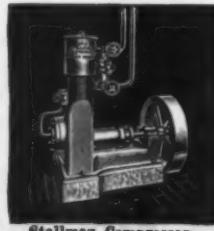
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For first-class design of the ammonia condensing apparatus, involving the use of a special line of pipe-fittings and valves, of superior strength and completeness; for an excellent arrangement of cooling-water distributing surfaces and liquid ammonia collecting pipes, and complete provision for conveniently operating, cleaning and repairing all parts of the system so as to secure steady action under the most economical conditions.

For successful application of the principles of artificial refrigeration, by the direct expansion of ammonia.

For a complete system of constructing Refrigerating Plants and manufacturing specially designed appliances therefor, all of which are undoubtedly the most elaborate and complete fittings for this purpose yet introduced. The exhibitors adhere to the practice of making all pipe joints with screw threads, sealed with a special solder, which is undoubtedly the most secure method of making joints in ammonia work.

Approved.—W. A. JAMES,
Vice-Pres't Departmental Com.

(Signed) J. E. DENTON,
Individual Judge.

Approved.—JOHN BOYD THACHER,
N. H. Chairman Executive
Committee on Awards.

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CHICAGO, Ill., 507-508 Security Building, Madison St. and 5th Ave.

NEW ORLEANS, La., 712 Hennen Building, Cor. Carondelet and Common Sts.
CINCINNATI, O., 5 and 7 Corwine St.
BOSTON, Mass., Tremont Building.

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**Kansas City,
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...Manufacturer of...
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SLAUGHTER HOUSE PRODUCTS.
CORRESPONDENCE SOLICITED.

Dressed Beef, Sheep,

Lambs, Calves.

LITTLE MONITOR BEEF' REFRIGERATOR AND ICE FACTORY.

See Coupon on Page 26.

KANSAS CITY LETTER.

(Continued from page 20.)

week before, still was very satisfactory indeed, and the bulk of well fed steers ranged over \$4.40 per 100 lb. Few sales were made at \$5. The United Dressed Beef Co. purchased some Shorthorns of 1,493-lb average at this figure. They also purchased some nice 1,542-lb at \$4.80 per 100 lb. Eastman purchased some good cattle of 1,357-lb average at \$4.90, also some 1,424-lb average at \$4.90, some 1,546-lb average at \$4.75, and even some good stock of 1,290-lb average at \$4.60. Kraus, among his other purchases, purchased some 1,336-lb average at \$4.90, some 1,282-lb average at \$4.70. Schwarzschild, among other purchases, also made some 1,300-lb average at \$4.90. In fact, the \$4.80 market seemed a popular price on some days, as most of the cattle were closed out at that price. Some steers from Old Mexico, fed for the last eight months on corn and alfalfa, sold at \$4 to S. & S., which was regarded as a good price. Some corn fed territory steers of 1,294-lb average sold at \$4.15. Eastman purchased some Arizona, but finished with corn, 1,473-lb average, at \$4.65. Range cattle were in fair supply and sold well. Western steers of 1,340-lb average at \$4.65; some 1,294-lb average at \$4.45, some 1,264-lb average at \$4.40. And Texas steers finished on the Western ranges, of 1,167-lb average, sold at \$4.30. The supply of cattle in the Southern division less than for some time past, only 41 cars for the whole week, against 121 cars one year ago. The grass-fed Texas cattle sold at a fraction of \$3.50. Some corn and meal fed of 1,298-lb average sold at \$4.50, a bunch of 226 corn-fed Texas of 1,156-lb average sold at \$4.15 to S. & S.; some only part fed six months on corn of 1,492 lb average sold at \$4.50 to Swift. Kansas City as a market for Texas steers was fully realized last week. The cows and heifers were in fair supply for the entire week. One fancy heifer sold at \$5, but this price was not by any means realized for the balance. Heifers, however, of good quality sold from \$3.75 up to \$4.25. Some Texas heifers of 750-lb average sold for \$3.75; cows ranged as high as \$3.80 per 100 lb for 1,019-lb average. A bunch of heifers purchased last September in this market at \$8 per head were marketed this week, going on the scales at 641-lb average, and were sold at \$4.10, which made a very fair profit, indeed. Some Shorthorn mixed heifers and steers of 1,170 average sold to Eastman at \$4.60. The feeder cattle in no large supply, but the good, thin stock sold quickly at good prices, ranging from \$4.50 to \$4.75. The heavy weight or half-finished were slower of sale. Native bulls and stags were in good demand, ranging from \$3.65 to \$4 for a good article. On the whole, the price of cattle was a great deal more satisfactory to the seller than to the packers and exporters. The packers rather chary in taking hold of high priced stock, and one of the largest slaughterers during the past week curtailed

his cattle purchases just one-half the amount of that slaughtered the week before.

The feeder trade for the past was small, in comparison with other weeks, showing only 127 cars, against 190 cars in the previous and 134 cars for corresponding week in 1896. Of export cattle 254 cars were shipped; previous week 233 cars; same week 1896 138 cars. The outside purchasers of cattle last week on this market were as follows: Eastman 1,319, United Dressed Beef Co. 507, Kraus 1,087, Schwarzschild 244, Swift 288, Balling 229, Michael 164, Kaufman & Straus 163, Morris 145, St. J. F. & T. Co. 58, Wolf 48, Hall 21.

While the prices of hogs, even at the close of the week, should have been very satisfactory to the seller, owing to the low prices of corn, still the decrease in value was steady during the entire week, Monday showing the highest and Saturday the lowest prices for the week. The quality of hogs was fair to good, and even the Southern hogs were of a better description. Light hogs started Monday at \$3.70 to \$3.87½, and varied day by day, sometimes up and sometimes down a nickel at a time, and finished on Saturday at \$3.70 to \$3.80, a loss on the best grades of 7½c. during the week. Pigs ranged from the poor class of \$2.50 to the best grades of \$3.70, finished selling on Saturday at \$3.65 for the best. Mixed packing and prime medium Monday were \$3.75 to \$3.95, next day fell a nickel, on Wednesday fell another nickel, and continued the next two days at about the same prices, closing up on Saturday at \$3.70 to \$3.85, a loss of 10c. on the best grade. Heavy hogs started out at \$3.85 to \$3.97½, continued at varied forms of a nickel up and a nickel down, and finally settled at \$3.72½ to \$3.85. The top price of the week, for Monday \$4, Tuesday \$3.92½, Wednesday, Thursday and Friday \$3.90, Saturday \$3.85, a loss of 15c. for the week. The bulk on Monday at \$3.85 to \$3.90, slowly settling down each day, and finally closing at \$3.75 to \$3.80, a loss of 10c. per 100 for the week. In spite of the corn in the land the hogs are coming in of a lighter average than heretofore; for instance, Chicago averaged for the past week 235, against 244 average one year ago, and the third week of April in Kansas City showed 213 lb average, against 235 lb average for corresponding week one year ago. There were 8,000 hogs shipped during the past week, and sent forward to the following cities: Buffalo 2, Chicago 13, Milwaukee 12, Ottumwa 2, Omaha 8, Marshalltown 12, Hammond 3, Boston 3, Paterson 1.

Last Monday Kansas City "busted" her record on sheep receipts, being 16,663, though, in fact, the records of all four markets were broken on that day, as there were received in Chicago, Omaha, St. Louis and Kansas City 48,000 head in one day, being the largest in the history of the trade. The prices, therefore, suffered, and it cost the unfortunate shippers at from 15@25c. per 100 lb by shipping such an unusual quantity on the market at once. Some spring lambs brought

fancy prices, a few of 55-lb average selling at \$7, some 47-lb average selling at \$5.50. The common range of lambs of 98-lb average sold at \$5, some Coloradoes of 83-lb average at \$4.90, some 62-lb average at \$4.80, Colorado clipped wethers of 106-lb average at \$4.15, some wethers of 93-lb average at \$4.60, some New Mexican lambs of 65-lb average sold to Swift at \$5.15, some 80-lb average at \$5.35, some 58-lb average at \$4.50, New Mexican wethers of 98-lb average at \$4.75, New Mexican yearlings of 76-lb average at \$4.85, some Arizona lambs and yearlings of 87-lb average at \$4.35, some mixed Arizona of 98-lb average at \$4, clipped Kansas of 105-lb average at \$4.15, some feeding lambs of 59-lb average sold to the country at \$4.60, some Colorado feeders of 60-lb average at \$4.45. Take it as a whole, with the heavy receipts, the prices were pretty fairly sustained.

GRUBS IN HIDES AND SKINS.

(Continued from page 32.)

species of bots upon man and the discomfort caused by them in such cases would seem to be sufficient proof of the irritation caused in the lower animals, even if we allow something on the ground that these lower animals are less sensitive to pain, omitting, however, the creature's comfort as a matter of mere sentiment, and considering the question from the practical standpoint of money returned, it requires only the very modest estimate of the loss of \$1 per head to the cattle of the United States to show a loss of about \$36,000,000 sustained by the country, on the basis of the census of 1880 (doubtless between 50,000,000 and 60,000,000 at the present time). Young animals are injured more than old ones, and many writers assert that deaths are infrequent from the effects of warbles.

Without considering the lessened quantity, the inferiority of the beef of animals infested by the grub is strikingly shown in an article on the subject in which the testimony of retail butchers and buyers of meat in Chicago and other cities are given. It is shown that the buyers of the highest class of meat, who supply hotels and restaurants, will not on any account purchase carcasses showing traces of warble attack. Such beef has to be sold, therefore, at a price below that obtainable for good beef, free from grub damage, and the lessened value per animal was put at from \$2 to \$5.

The appearance known as licked beef, which, resulting from the presence of the grub, may be described as a moist or running surface of greenish-yellow color, is certainly unwholesome in look, if not in fact. The description of such meat, as given in the Farmers' Review, quoting again largely from Miss Ormerod, is almost sufficient to turn one against beef altogether.—Insect Life.

DIPTERA.

If we take the estimates as a whole, some of which have been published since the first writing of this chapter, it is evidently a mod-



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ROSALINE

BERLINER
KONSERVIRUNGS SALZE
AN INSIDE COLOR AND PRESERVATIVE FOR BOLOGNA, FRANKFORTS AND SUMMER SAUSAGE.

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Manufacturing Chemists,
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G. F. & E. C. Swift, 105 Barclay st.
Gansevoort Beef Co., 22 and 24 10th ave.
Washington Market Sheep Co., W. Washington Market.
Swift Provision Co., Cor. 13th st. and 10th ave.
G. F. Swift & Co., Manhattan Market (W. 35th st.).
Swift Sheep & Prov'n Co., 11th ave., 34th and 35th sts. Centre Market Beef Co., Cor. Centre and Grand sts.

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Riverside Beef Co., 130th st. and 12th ave.
Swift Bros., Morrisania, 769 and 771 Westchester ave.
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Swift Brothers, 182 and 184 Fort Greene place.
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Dressed Beef, Hogs, Sheep, Calves, Beef and Pork Cuts, and all kinds of Tripe and Sausages.

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ANGLO-AMERICAN PROVISION COMPANY, CHICAGO FOWLER BROS. (LIMITED), NEW YORK AND LIVERPOOL.

Pork Packers, Lard Refiners and Sausage Makers.

SOLE PROPRIETORS
OF THE UNRIValed AND JUSTly
CELEBRATED
BRANDS OF MEATS AND LARD:

Delmonico Peach and Cherry Brands

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Peach Leaf Lard. Apricot Lard.

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Sell your calfskins to us. We divide all profits to stockholders. No other dealers do this. . .

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TRY A LITTLE AD ON PAGE 45.

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The Cudahy Packing Co., Manhattan Market, New York.

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NIAGARA LABORATORY

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163 FRONT ST., NEW YORK.

ESTABLISHED 1840.

MANUFACTURERS OF

REFINED SALT PETER.

CRYSTALS,
GRANULATED,
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FOR PACKERS' USE.

WHAT'S THE MARKET

ON . . .

HIDES

SKINS

PELTS

TALLOW

GREASE

SEND for free copy of our paper. Market Reports each week from Chicago and all leading markets.

Pays to keep posted.

Hide and Leather,

154 LAKE STREET, CHICAGO.

est estimate to consider the losses from the different sources of injury to hides, loss in milk and beef, and lessened vitality to be \$2.50 per head of cattle for the whole United States, making a grand total of \$90,000,000 on the basis of the census of 1880. Were this loss something unavoidable, or requiring the expenditure of much time or money to prevent, there might be some excuse for its continuance; but since it can be simple and inexpensive methods be not only wholly prevented from year to year, but practically exterminated from the country, thereby avoiding both the loss and the trouble of applying remedies in the future, it would seem of the greatest utility to adopt those necessary measures without further delay. The preventive measures necessary become at once apparent by knowledge of the life history and the habits of the insect.

LIFE HISTORY AND HABITS.

In certain points of life history and habit the two species agree. The adult flies are about half an inch in length and bee-like in appearance; the two species separate easily by characters to be detailed later. They appear during the summer months and deposit their eggs upon cattle, the act of oviposition being frequently accompanied by a great amount of annoyance to the animals, in some cases inspiring them with such terror as to result in costly stampedes, preventing of feeding, and nervousness that is very injurious to the animals. The flies probably mate in the vicinity of their pupation, and the females seek the cattle in open pasture for the purpose of depositing their eggs. It is claimed by good observers that they will not fly over water or follow cattle when they seek protection in ponds or other bodies of water, and also they do not enter sheds or trouble cattle in the shade. The method of deposition has been the subject of much discussion. The earlier writers asserted that the insect punctured the skin and laid the eggs beneath, basing assertion, it would seem, on the great terror and apparent pain of the animal when attacked and the position of the grub when first distinguishable. Reaumer even describes the boring apparatus by means of which it is able to pierce the tough hide of the ox. Clark and others, however, held with equal strength to the view that the eggs are simply deposited on the skin, and the larvae at once upon hatching begin to burrow beneath. Williston (Stand. Nat. Hist., Vol. II., p. 427) says: "The eggs of Hypoderma are deposited on the hairs about the front shoulders, neck, and groins of artiodactyls only. It was thought for a long while that the female thrust the eggs within the skin, but such is now known not to be the case." Miss Ormerod, after careful study of the very young larva and course of their channels, says: "From the presence of these small cavities just below the cuticle, and the fine canal running downward from them or from the surface, as the case may be, to the very young warble cell beneath

the skin, I think we shall find that the egg is fixed just beneath the cuticle and that the young maggot works its way through the hide to where we find it in the early stage. It does not seem possible to me that the fly could pass the egg through the hide by means of her egg-laying apparatus (or ovipositor), because, as observed, the passage down the maggot is sometimes of a shape that could not have been caused by the ovipositor. It seems hard to believe that all the fright and apparent pain exhibited by the cattle is due simply to the alighting of the flies and the deposition of the egg on the hair. They will not bite, for, as already stated, their mouth parts are rudimentary, and to suppose that the cattle are aware of the nature of the pest and exhibit fear simply because of a knowledge that they will cause them future trouble is to accredit them with a wisdom rather beyond that usually granted to any of the lower animals. Neither does it seem that all this fright could be due simply to their resemblance to bees, for cattle are not so frequently stung by them as to develop such an intense fear in them.

(To be Continued.)

NEW YORK CITY AND VICINITY.

(Continued from page 22.)

nied on behalf of Mr. Sayles. Referee Thos. Allison, however, reported that Mr. Sayles was a resident of Long Hill, N. J., when the attachment was issued, and was only temporarily staying at a hotel in this city merely as a visitor.

** J. D. Lawson is one of the enterprising butchers of Haverstraw, N. Y. He has built up a good business and is a hustler in the trade, and is known as a first-class buyer among local provision houses. He has a compact and up-to-date market, his ice house is of his own design, and built by himself. The principal feature is that the ice chamber is so constructed that it can be filled from the side entrance of the premises on a level with the ground floor, and the whole box is lighted by means of an illuminating gas burner, reflecting through a glass window on the outside of the box in an ante-room used for packing, etc. He reports trade as improving somewhat in his neighborhood, and hopes it is the beginning of good times again.

** Mr. L. Kirscheimer, of the Schwarzschild & Sulzberger Co., has been laid up with rheumatism since Friday last, and away from business.

** Mr. Frederick Joseph, treasurer of the Schwarzschild & Sulzberger Co., has just returned from Kansas City.

** Louis Seltzer has been appointed manager of the Nelson Morris & Co. Williamsburg Beef House at North Sixth street, Brooklyn, N. Y., and S. S. Schwarz is the new book-keeper, started there this week.

** Mr. R. A. Parker, formerly manager of the Branch House Department (comprising all the Western and Southwestern Division) of Swift & Company, Chicago, has been appointed cashier and manager of the New York house of the same company, in place of T. A. Adams, resigned. The appointment takes effect from May 1, 1897.

** A. S. & I. Block, the well-known west side butchers, will open their new Astor meat market on Fifth avenue, between Fifty-ninth and Sixtieth street, on or about May 1, 1897. This market has been elaborately fitted up and furnished throughout by the well-known fixture manufacturer, Jas. McLean, of this city. The counters, benches and fish stand, and everything outside of the office and ice box is of entire panelled marble fittings. The woodwork of the market is white with china gloss to correspond with the marble. Office, alcove and balcony are above and look down upon the shop. The ice house and freezers are in the cellar, and as a whole it is one of the palatial markets of the city, and will repay a visit of inspection.

** The sale of A. V. Alford's butcher fixture stock, etc., in Brooklyn, N. Y., came off on Wednesday last. Several well-known local makers and bidders were there, but the bidding was not very brisk, and bargains were obtained by butchers and others in the trade.

** A very enthusiastic meeting was held by the Retail Butchers' Association in Brooklyn in response to the following invitation: "Retail Butchers' Mutual Protective Association, Brooklyn, April 26, 1897. If you want one half cent a pound more for your fat come to Brett's Hall, Broadway and Gwinnett street, April 28, at 8:30 P. M. R. T. Milliman President." Speeches were made and statistics read showing that they had lost thousands of dollars by not rendering their own fat. Measures were taken to start at once, as the amount of fat subscribed by every member present was more than enough to warrant it, they being tired of being dictated to by the fat renderers as to who they should give their fat to and the combination price for the same. They are not going to let their New York brothers get ahead of them.

** Mr. Harry West, the secretary and manager of the Liverpool and Des Moines Packing Company, Des Moines, Ia., who is in the city for a short stay, paid a visit to our New York office yesterday.

TO BUTCHERS.

Butchers cannot fail to be interested in Page's Quotations for Calf Skins, which appear on page 8.***

HENRY ELLSWORTH & CO., PORK PRODUCT.

Exporters of Provisions, Lard, Oils, Greases, Etc.

We have unequalled facilities for handling orders for ALL KINDS of green and cured meats.

CORRESPONDENCE SOLICITED.

Members Chicago Board of Trade. 637-633 Rialto Building, Chicago. Cable Address, Ellsworth, Chicago.

Horse Casings Wanted

SEND OFFERS TO
KACHELMACHER & BÖHMER,
174 Chambers St., New York.

CASINGS

WEIL'S CASING COMPANY,
626-630 HOWARD ST., BUFFALO, N. Y.,
Cleaner of and Dealer in SAUSAGE CASINGS,
all kinds of
Best Spices, Saltpetre and Potato Flour.

F. BECKER & CO.

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Manufacturers of BEEF and HOG CASINGS
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Also, all kinds of BUTCHER SUPPLIES.
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W. THOS. NASH,
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Provisions, Lard, Grease, Etc.
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PROVISION BROKERS
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39 PEARL STREET, NEW YORK. 19 MICHIGAN AVENUE, CHICAGO,

HOG AND BEEF CASINGS.

Importers of English, Russian and New Zealand Sheep Casings.

BEST GERMAN POTATO FLOUR.

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Illinois Casing Company,

Cleaners and Importers of

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JOSEPH BACHARACH,

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OF ALL KINDS OF

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MANUFACTURERS AND CLEANERS OF PRIMEST QUALITY

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19 St. Andrew St., LIVERPOOL.

Established throughout Great Britain and Germany.
ONE QUALITY ONLY.

Sheep Casings,
Cattle Guts,
Hog Casings.

"THE BEST."

SPICES

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CASINGS.
256 PEARL STREET, NEW YORK.

SALTPETRE KNOWLES BROS.
GRANULATED, POWDERED, CRYSTALS. . . MANUFACTURERS AND REFINERS. . .

• Established 1868 •

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& CO.

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OF EVERY DESCRIPTION.



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SPICES.



Sausage
Makers'
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CHICAGO

47 to 53 St. John Street

LONDON

15 Katnarinen Strasse

HAMBURG

Clemont Terrace

WEILINGTON

Supplementary Reports.

PROVISIONS AND LARD.

(Continued from page 10.)

Wednesday's markets opened lower in the West on larger receipts of hogs than expected by 4,000 in Chicago, with 79,000 at the West, against 84,000 last year, and prices 5c. off all around. This and the break in wheat caused a decline of 5c. in pork from the close of Tuesday, and of 12½c. from the close of Monday, after which there was a rally of 7½@10c., though the market fell back with wheat again, and closed 5c. off for the day. Ribs followed the same course, and closed 5c. off for the day, and 15c. from Monday. Lard closed 2½@5c. off for the day, and 7½@10c. from Monday, after a fairly active trade, with some liquidation in May and a fair buying by the packers. The spot markets were very dull East and West, there being no demand for Western lard in New York, tanks being offered at 4.02½c. and tierces at 4.32½c., without any inquiry from refiners or exporters, except for city, of which 150 tcs. sold at 3.90. Pork jobbed in a small way at old prices only, to the extent of about 200 bbls.; 500 city pickled hams, 12 and 13-lb, sold at 9c., with a few hundred shoulders at 5c.; 12,000 lb 12-lb ribbed bellies, loose, at 5½c., 5,000 lb 10-lb ditto 4½c.; hogs were ½c. higher on light supplies in New York.

On Thursday receipts of hogs West were less, being 62,000, against 67,000 last year, but at Chicago there were 31,000, which was a little in excess of the estimate, and prices 5@7½c. off. Packing at the West for the week was 350,000 hogs, against 330,000 last year. The markets opened weak with hogs and a further break of 1½c. in wheat, but recovered on good buying by packers, led by the Cudahy Company, after opening 5c. lower; May pork closed 7½c. up for the day, and 2½c. lower for July, to close 7½c. up for the day, after being 10c. higher. Lard broke 5c. on May and 2½c. on July, to close 2½c. higher on the former and 5c. higher on the latter for the day. Ribs broke 5c., and recovered 10c. on May, closing 5c. up for the day, and July 7½c., after a fairly active trade in all these staples, partly in switching May to July. Spot stuff in New York was a little more active, but still generally ladd; 3 tanks of Western lard being taken by refiners at 3.97½c., though in tierces it was held at 4.35c.; 150 city sold at 3.85c. for refining and 300 tcs. iron-bound ditto 4.50c. for Cuba; 50 boxes of clear bellies for the same market were taken at 5½c., in pickle, and 200 boxes dry salted ditto, p. t., held 6½c.; also 10,000 lb 12-lb ribbed bellies, loose, at 5½c., to the domestic trade; city packed beef was unchanged, 400 tcs. extra India and 400 bbls. packet and family selling at old prices. Early in the week canned beef was easier, owing to concessions made to sell, but at the close full former quotations were asked on a better export demand and very limited production. Beef hams were advanced by some of the packers to \$21 in Chicago, while others were offering at \$20 for not strictly new stock, and some of them were buying in the open market to supply their own trade, being out of stock, owing to the scarcity of cattle and light production. There has been no export demand reported in lard so far for the week, except a small inquiry from the Continent for refined, though Wilcox was reported buying at Chicago Thursday, supposed to be against sales for future shipments. Hogs in New York advanced ½c. all around on a bare market, which enabled sellers to command their own price. There was a little more bullish feeling in these markets at the close, owing to

despatches from Chicago stating that the packers were free buyers, causing the advance. In regard to the hog supply, a commission house sends out the following: "The losses of hogs, all sources, in 1896, aggregated 5,846,088, or the largest number lost in any one year on record, and leaving only 40,600,276 on hand Jan. 1, 1896, against 52,000,000 five years ago. The cattle shortage has not been as pronounced in many years, especially of cows and calves. Total packing March 1 to April 22 was 2,075,000 hogs, against 1,970,000 hogs."

Friday's markets were higher on smaller receipts of hogs than expected, 21,000 at Chicago and 59,000 West. Pork opened 7½@10c. up, advanced 5c. more, reacted 5@7½c., and closed 5@7½c. up for the day. Ribs opened unchanged, advanced 2½@5c., reacted 2½c., to close 2½c. up for the day. Lard opened unchanged, advanced 5c., lost 1@1½c., and closed 5c. up to unchanged for the day, with packers both buying and selling and a fairly active market. Spot trade dull. Cash Western lard, New York, bid 4.25c., and 4.40c. asked, 2 tanks selling at 4½c.; city, 3.90c. for 100 tcs.; 200 iron-bound ditto, 4½c., making 500 so far for week; 200 pork at old prices, 1,500 city pickled shoulders, 4½@5c.; 1,500 ditto hams, 9c. 12-lb; 85 boxes dry salted clear bellies at 6½c. for Cuba; pickled ditto, 100 boxes, 6c., cleaning the market up.

Closing New York prices Friday evening were: The spot New York market was nominal at 4.35c.; Western, 4.07½c. in tanks; city, 3.90c.; May, nominally at 4c.; Refined, Continent, 4.60c.; South America, 5c.; Brazil, in kegs, 6.10c.; compound, 4@4½c. for city and 4½@4½c. for Western; neutral, 5@5½c. West and 5½c. New York.

Pork—Mess, \$9@\$9.50; clear, \$9.50@\$10.50; family, \$9.50@\$10.50; city pickled shoulders at 4½@5c.; pickled hams at 9@9½c.; 10-lb rib bellies, 5½c.; 12-lb rib bellies, 5½@5½c.; loose; clear boxed bellies, in pickle, 6c.; dry salted, 6½c. for Cuba; 12 to 14-lb clear bellies, 5½c.; 14 to 16-lb ditto, 5c. In Chicago: 16-lb green hams, 8½c.; 14-lb, 8½c.; 12-lb, 8½c.; 16-lb S. P. hams, 8½c.; California S. P. hams, 5@5½c.; green New York city hams, 12-lb, 9½c.; 10-lb, 9½c.; green bellies, 5½@6½c. for the range.

Beef—Corned and roast, \$1.10@\$1.15 for 1-lb cans; 2-lb cans, \$1.90@\$2.10; 4s, \$3.95; 6s, \$6.25@\$6.50; 14-lb, \$14; mess, \$7@\$8; packet, \$8@\$9; family, \$9@\$10; extra India mess, tierces, \$12@\$14 for both extremes; hams, West, \$20@\$21 for old and new and \$18 for outsides; cost and freight here nominal; job lots, \$21; tongues, \$25 for large 6-lb average and \$24 for small.

TALLOW AND STEARINE.

(Continued from page 16.)

Wednesday's markets were very quiet but firm, after the active business for export on Monday, with city tallow held at 3 3-16@3½c. bid for export for further fair amounts, without transactions reported, though local soap makers bought of country a little more freely at old prices, in view of renewed export demand for city, 150,000 lb being taken at 3@3½c. No further business was reported in Chicago, with prices unchanged to easier, although there were free sellers of oleo stearine there at 4½c., and 25,000 taken in New York at 4½c. and more wanted at the same price. Nothing was reported from Rotterdam, as stocks were light, though shipments on the way were fair; nothing doing in lard stearine and no change was quoted.

On Thursday the same conditions existed in the tallow market as on Wednesday, 3½c. being bid for prime city for export and 3 3-16c. asked, at which cable refusals given Wednes-

day were not accepted, without transactions reported, except of 100,000 lb of country at former prices, but edible was offered lower, at 3½c. for city in New York, and cable refusals at that price to Germany were not answered, and 3½c. is about all that exporters admit those markets would pay. In Rotterdam a good trade was reported in oleo oils at 40 florins, 800 to 1,000 tcs. being taken at that, for Harrison's, United, Eastman's and Morris extras. Lard stearine was quoted nominal at 4½@4½c., to arrive New York, for Western, and 5½c. for city. There were sellers at New York and Chicago of oleo stearine at previous quotations, and no demand or sales reported. London sales on Wednesday were 1,200 casks of tallow, out of 2,500 offered, at 6d. decline. Chicago was quoted easier on packers' No. 1 tallow, with rumored sales at 3½c. at the close, and 2½c. for No. 2; 200 hds. city were delivered on weekly contracts at 3 3-16c., and 150 reported at 3½c., 150 at 3 3-16c., but not confirmed, making 800 to 1,000 hds. for the week reported, but only 800 confirmed, 500 of which for Marseilles, 200 for Havre, 100 for Liverpool and 200 local.

Friday's markets were nominally unchanged, only small jobbing orders reported filled, though at 3½c. no doubt more export trade in city would be done.

Closing New York prices Friday evening were: City lard stearine, 5½c. nominal; Western lard stearine nominal at 4½@4½c.; yellow grease stearine, 3½c.; white ditto, 3½c.; tallow stearine nominal; oleo oil, 7c. for No. 1, 5½c. for No. 2 and 5½c. for No. 3; at Rotterdam, 40 florins; oleo stearine at Chicago, 4½c.; yellow grease stearine, 3½@3½c.; white ditto, 3½c. nominal; city tallow, 3½@3-16c.; country (packages free), 3@3½c., as to quality; edible, 3½@3½c. Chicago prices are: Prime packers, 3½@3½c.; country, 3½c.; No. 2, 2½c.

Greasers—Brown, 2½@2½c.; yellow, 2½@2½c.; white, 3½@3½c.; bone and soap, 2½@3c. At Chicago: 3½c. for A white, 2½@3c. for B white, 2½c. for yellow, 2½@2½c. for brown and 2½@3c. for bone.

ANIMAL OILS—WHOLESALE AND JOBING.		
Lard oil, prime, city, present make.....	38	a 40
" " Western	a ..
Neatsfoot oil, white.....	60	a 70
" " prime	47	a 53
" " No. 1	45	a 48
" " No. 2	41	a 43
Red saponified	3½	a 3½
Red chaine	28	a 32
Tallow oil, prime.....	38	a 40
Degras, German	1½	a 1½
" English, brown	1½	a 2
" " light	2½	a 3½
" " French	4½	a 5½

COTTONSEED OIL.

(Continued from page 18.)

Wednesday's market was quiet at New York, after the late active demand for export, although there was good business done at the South, 4,000 bbls. prime summer yellow being taken at Galveston at 24c., f. o. b. ship for export, and 4,000 bbls. of prime summer yellow, in bulk, at Memphis by the home trade, but for what use or destination was not reported. Crude in tanks at the South was scarcely offered, and 17c. would probably have been paid at almost any of the Atlantic coast point; 24c. was still bid and 24½c. asked in New York for export, but the demand from abroad was not sufficiently strong to enable shippers to pay a further advance.

On Thursday 24c. was bid and 24½@25c. asked in New York for prime yellow, with 26½@27c. the nominal prices for butter oil, 26½@27c. for job lots of white and 29c. for winter; no further sales were reported at the South of refined or crude, but the market was firm at the previous advance. It is supposed that urgency in the purchases early in

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ON THE PRESS.

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By JOHN BANNON.

THE MANUFACTURE AND TREATMENT OF LINSEED OIL IN ALL ITS PHASES.	LATEST FORM OF HEATING OR COOKING KETTLE.
HOW TO ACCOMPLISH IT ECONOMICALLY; THE LATEST AND MOST IMPROVED METHODS.	HOW TO PREPARE FOR WITHDRAWAL EVERY 12 MINUTES LARGE BATCHES OF COOKED MATERIAL.
DETAILED DESCRIPTION OF PRESSES, KETTLES, MOULDS AND ROLLS.	DESCRIPTION OF AN EXCELLENT SYSTEM OF CAKE ANALYSIS; THE BEST FACTORY SYSTEM KNOWN TO-DAY; PARTICULARS OF APPARATUS.
PARTICULARS OF REFINING AND BOILING.	AUTOMATIC CHANGING FROM HIGH TO LOW PRESSURE; DETAILED DESCRIPTION OF THE SYSTEM.
THE MOST PRACTICAL AND ECONOMICAL METHODS ON A MANUFACTURING SCALE KNOWN UP TO DATE.	METHOD OF ANALYZING CALCUTTA SEED BY WEIGHT; FRENCH SYSTEM.
COST OF EQUIPMENT.	AN EXCELLENT FACTORY SYSTEM OF ANALYZING CALCUTTA SEED; ALSO, OF AMERICAN AND EUROPEAN SEED.
FORMULARY AND EXHAUSTIVELY DESCRIBED METHODS AND TREATMENT OF LINSEED OIL IN ALL ITS PHASES AND FOR ALL VARIETIES.	CURIOS FACTS CONCERNING THE EXTRACTING OF OILS FROM MEAL.
METHOD OF MAKING VARNISH OIL.	AMERICAN AND FOREIGN MAKES OF LINSEED CAKE CONSIDERED COMPARATIVELY.
DESCRIPTION OF THE RELATIVE MERITS OF EACH VARIETY OF SEED, EAST INDIA, LA PLATA SEED OR DOMESTIC.	COMPOUND CAKE AND NEW OUTLET FOR MILL FEEDING MEAL.
COLD DRAWN OIL.	CAMEL'S HAIR PRESS CLOTH THE BEST FOR USE AND WHERE TO PROCURE OIL BOILERS DRY.
METHOD OF REMOVING THE FOOTS FROM NEWLY MADE OIL IN SOLID FORM, THUS EFFECTING GREAT SAVING IN TANK CLEANING AND IN THE WORK OF FILTER PRESSES.	THE VARIOUS QUALITIES ON THE MARKET.
PERCENTAGE OF OIL LEFT IN CAKE.	MANUFACTURE OF OIL VARNISHES.
METHOD OF REDUCING SAME TO THE MINIMUM POINT WHILE PRODUCING A COMPARATIVELY SOFT CAKE.	MILLING, GUMMING, DESCRIPTION OF APPARATUS; MIXING, BOILING.
ATTRACTIVE AND MARKETABLE TO THE FOREIGN CAKE CONSUMER.	DESCRIPTION OF THE SET POT.
APPLICATION OF PRESSURE, LOW AND HIGH, SO AS TO PRODUCE BEST RESULTS.	THINNING.
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THE SHADE OR COLOR OF LINSEED OIL.	POPAL PICTURE VARNISH.
HOW TO PRODUCE A GOOD BODY IN AN OIL.	OIL VARNISH.
FILTERING MEDIUMS.	DRIERS OF ALL VARIETIES.
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284-286 Pearl Street, NEW YORK.

the week was for shipment on April contracts, which left no longer time to delay covering on old sales; 500 prime yellow, in lots, sold here at 24½c., for the week.

Friday's markets were slow but steady at 24½c. asked New York and 24c. bid; 17 for tank at Southeast points, 21c. in barrels at New York, 24c. at Southern ports for yellow f. o. b., with rumors of some business not confirmed.

Cottonseed, crude, prime.....	a 21
" loose, f. o. b. mills.....	17 a 18
" Summer yellow, prime	a 24½
" " off grade.....	20½ a 24
" Yellow, butter grades.....	26½ a 27
" White, prime.....	21½ a 27
" Winter.....	a 29

CAKE AND MEAL MARKET.

In New Orleans cottonseed products are steady, with prices unchanged; prime crude oil in bulk, 13½ to 16 cents; prime summer yellow in barrels, 21 to 22 cents; meal and cake, \$15.75 to \$16 per short ton, and \$17.25 to \$17.50 per long ton for export; cottonseed meal jobbing per earload at depot, \$15.75 to \$16 per short ton of 2,000 pounds; for export per long ton of 2,240, f. o. b., \$17.25 to \$17.50 for current month; oilcake for export, \$17.25 to \$17.50 per long ton, f. o. b.

ROTTERDAM OLEO REPORT.

The following sales were cabled for the week ending April 30, 1897:

April 24. Swift Extra sold at 40 florins.
" 26. Brighton Extra sold at 40 florins.
" 26. United sold at 40 florins.
" 26. Modoc sold at 40 florins.
" 26. Eastman Extra sold at 40 florins.
" 26. Cudahy Extra sold at 40 florins.
" 26. Harrison sold at 40 florins.
" 26. Queen City sold at 38 florins.

Sales for the week ending April 21, 3,800 tcs. spot and 1,500 to arrive.

April 24, stock in first hands, 1,300 tcs.

Stock afloat, April 24.—Per Stmr. Durango from Balti. April 13, due April 27, 1,214 tcs.; per Stmr. Maasdam from New York, April 17, due April 29, 3,339 tcs.; per Stmr. Werkendam from New York, April 22, due May 4, 906 tcs.; per Stmr. Obdam from New York, April 24, due May 6, 2,650 tcs. Total, 7,109 tcs.

April 24.—My London cable reports: Butter, market quiet and steady; Margarine, market quiet and steady.

Imports into Great Britain for week ending April 17, 1897: 1896—Butter, 52,173 cwt.; margarine, 17,896 cwt. 1897—butter, 66,000 cwt.; margarine, 21,000 cwt.

Exports of Oleo Oil to Rotterdam.

April 24. Per Stmr. Werkendam—United, 120; Morris, 240; Isaacs, 41; Armour & Co., 260; Armour Packing Co., 60; Swift, 130; Dold, 65.

April 26. Per Stmr. Delano—Swift, 425; Morris, 300; Martin, 240; Pitts. Prov. Co., 120; Cinn. Abattoir Co., 36.

April 26. Per Stmr. Obdam—Eastman, 300; Hughes, Cook, 60; Armour & Co., 700; Armour Packing Co., 180; Morris, 290; Hammond, 60; Swift, 240; S. & S., 635.

Neutral Lard.

April 24. Per Stmr. Werkendam—Morris, 120; Fried man, 250.

April 26. Per Stmr. Delano—Kingan, 100; Swift, 50; Armour, 75; Chicago P. Packing Co., 65; Friedman, 250; Cleveland Prov. Co., 75; Cinn. Abattoir Co., 24.

April 26. Per Stmr. Obdam—Morris, 180; Armour, 875.

STEER AND HEIFER BEEF.

(Continued.)

It will be seen that the monthly gains (according to the tables published in "The National Provisioner" in preceding issues) of Lot 1, five steers; Lot 2, five open heifers; Lot 3, five spayed heifers; that the monthly gains of the heifer lots fall quite low in some cases, which is to be attributed to the losses consequent upon having calves.

The steers gave a profit of 64.39 above the market price of the feed consumed. We do not consider the value of the manure here, but it is well settled that it is of great value on Iowa soils.

The spayed heifers, after making a market for the feed given them, gave a profit of \$13.76, but the time lost at calving of three of them reduces the profits of the lot.

The open heifers only made a profit of 51 cents, but four of them lost time at parturition. The one that had no calf gained 148 lb more than the average of the four that had calves. This, at the selling price, made a profit of \$6.98. For convenient comparison we bring the gains of all the lots together:

The five steers made an average gain of 806 lb each, equal to 2.44 lb per day; one open heifer, clear of calf, gained 775 lb, equal to 2.35 lb per day; four open heifers that had calves, made an average gain of 628 lb each, equal to 1.90 lb per day; two spayed heifers, clear of calf, made an average gain of 736 lb each, equal to 2.23 lb per day; three spayed heifers that had calves, averaged 645 lb each, equal to 1.05 lb per day.

The lots were fed during summer in open yards with access to sheds. The feeding tables show that green clover, pea and oats, rape and green corn were fed. The individual animal required about 25 lb a day. The results during the months when green feed was fed were comparatively good. The steers after the first month made their greatest gain, when green corn, green clover and rape were fed. Farmers feeding a few head, not having a separate pasture, can feed soiling crops succulently during the feeding period. He was successfully treated and a cure effected by the potassium iodide treatment, that will be detailed by the veterinary section. The experience interfered with the steer's feeding afterward, although he kept up average gains during treatment. Our feeding tables of this experiment show that the nutritive ratio varied from 1:9.1 to 1:11.4, and the average would be 1:10.3 for the eleven months. The German standard for finishing is 1:6.5. The average Iowa feeder who uses corn and hay, or corn stover, the hay being wild upland, timothy or mixtures, has a nutritive ratio of probably 1:12. It is wider if he uses corn stover and corn, and narrower if he feeds clover hay. This station feeds to sell in the highest class, and the experience of the writers is that cattle cannot be grown and finished successfully during a long feeding period on feeds that make as wide a nutritive ratio as 1:12. It is practical in Iowa to feed a narrower ratio than corn and stover, or corn and timothy; while the German standard of 1:6.5 is out of the question with our staple crops. Corn with clover hay, or other hays cut early, or corn with oats or barley or rye, or ground flax or mangels, or corn on pasture, bring the average ratio into similarity to the feeding in this experiment. We recognize the fact that research conducted along lines not practical for

Iowa farmers is in vain, but we are of opinion that the first-class beef made in the State is the result of feeding similar to what we chronicle here.

During the eleven months no steer or heifer ever was off feed, excepting heifers at calving time. The oil meal, beets, bran, rape and clover, that make our ratio narrower than exclusive corn and stover feeding, were designed to keep the animals in health and appetite throughout, as well as balance the ration, and the monthly gains show that they were in good condition at the close.

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E. S. NOTE

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NEW YORK MARKETS.

OCEAN FREIGHTS.

Following the quotations: Liverpool on tallow, 10s.; bacon, 12s. 6d.; cottonseed oil, 2s. 6d. London, on tallow, 17s. 6d.; bacon, 17s. 6d.; cottonseed oil, 3s. 6d. Glasgow, on tallow, 15s.; bacon, 17s. 6d.; cottonseed oil, 3s. 6d. Hull, on tallow, 15s.; bacon, 15s.; cottonseed oil, 4s.

Direct port U. K. 3d. less for small steamers and 4½d. for large steamers, berth terms. Direct port Continent, large steamers, berth terms, 2s. 6d./2s. 7½d.

LIVE CATTLE.

Weekly receipts:

	Beefs	Cows	Calves	Sheep	Hogs
Jersey City	3,142	2	2,655	16,284	11,732
Sixtieth St.	3,098	127	8,259	12,411	367
Fortieth St.					20,804
Hoboken	1,674	42	56	1,295	
Lehigh Val. R.R.	1,397				3,391
Scattering			189	316	...
Totals	10,301	171	11,061	30,307	35,294
Totals last week	8,872	192	12,331	28,410	29,515

Weekly shipments:

	Live Cattle.	Live Sheep.	Quar. Beef
Eastmans Company			4,640
D. H. Sherman	375		1,400
Nelson Morris & Co.			2,600
Swift & Company			1,688
Schwarzchild & Sulzberger	964		2,492
J. Shamborg & Son	1,116	1,342	...
A. H. Eppstein & Co.	123		...
Pritchard, Moore & Co.	194		...
R. Bickerdike	199		...
G. F. Lough & Co	6	75	...
L. S. Dillenback		235	...
D. G. Culver	31	23	...
J. H. Wilkerson		30	...
Total shipments	3,112	1,705	12,970
Total shipments last week	1,423	1,406	14,085
Boston " this week	3,912	3,323	10,869
Baltimore "	1,442	3,604	1,510
Portland "	1,027	197	1,010
Newport News	371		...
To London	2,734	750	2,492
To Liverpool	4,382	5,520	20,067
To Glasgow	2,690	2,301	...
To Bristol	4,999		...
To Hull	150		...
To Southampton			3,800
To Bermuda and West Indies	40	363	...
Totals to all ports	9,764	8,834	26,359
" " last week	8,198	6,925	27,400

QUOTATIONS FOR BEEVES.

Good to choice native steers	5 00 a 5 25
Medium to fair native steers	4 75 a 4 95
Common native steers	4 35 a 4 70
Stags and Oxen	2 75 a 4 50
Bulls and dry cows	1 60 a 3 60
Good to prime native steers one year ago	4 75 a 5 15

DRESSED BEEF.

Native prices are firm at 7½@8c. this week with a better demand. Better supply of Western, with a trifling advance. We quote:

Choice Native, heavy	7½ a 8
" light	7½ a 7½
Common to fair Native	6¾ a 7¾
Choice Western, heavy	7 a 7½
" light	6¾ a 7
Good to prime Westerns	6¾ a 7
Common to fair Texas	6 a 6½
Good to choice Heifers	6 a 6½
Choice Cows	6 a 6½
Common to fair Cows	5½ a 6
Good to choice Oxen and Stags	5½ a 6½
Common to fair Oxen and Stags	5½ a 6
Choice Bulls	5½ a 6
Common Bulls and Cows for Bolognes	5 a 5

LIVE CALVES.

Market lower, though a few tops brought a slight premium at up-town yards; pens are cleared and the tone of the market is fairly steady at the close. We quote:

Live veal calves prime	4 50 a 5 00
" fair to good	3 75 a 4 25
" common to medium	3 00 a 3 50

DRESSED CALVES.

Country dressed calves are in light supply, and with weather cold and favorable trade was pretty good and market somewhat higher. We quote:

City dressed	5 a 8
Country dressed, choice	5 a 7
" good	6 a 7
" common	4 a 5½
" small	3 a 3½

The National Provisioner.

LIVE HOGS.

The market is about the same, very irregular; there is a little better demand, but it is not of a nature to improve things. Shipments from Buffalo are light. Hogs are not fetching above \$4.40. Nothing in pigs under \$4.45. Roughs the same as last week. We quote:

Hogs, heavy	4 25 a 4 40
Hogs, light to medium	4 00 a 4 80
Pigs, medium	3 50 a 3 80
Roughs	3 00 a 3 30

DRESSED HOGS.

The market is more active than last week, although prices remain about the same. We quote:

Hogs, 160 and over	5 5% a 5 5%
Hogs, 140 and over	5 5% a 5 5%
Hogs, 120 and over	5 5% a 5 5%
Pigs, light	6 a 6½
Pigs, medium	6 a 6½
Country dressed	5 5% a 7 5%

LIVE SHEEP AND LAMBS.

Live spring lambs in moderate supply. Receipts are ample for the demand; market declined slightly, especially on lambs, at the close of the week. We quote:

Common to prime sheep, clipped	3 50 a 4 75
Selected, wool	4 80 a 5 00
Medium to choice lambs, wool	5 50 a 6 00
Selected, wool	5 00 a 5 62½

DRESSED SHEEP AND LAMBS.

Country dressed spring lambs in fair supply and market not so strong. Sheep are steady at former prices. We quote:

Good to choice lambs	9 a 11
Common to medium lambs	6 a 10
Good to prime sheep	8 a 9
Common to medium	7 a 8

PROVISIONS.

The tone of the market is good, with a fair demand. Nothing in smoked hams less than 9½c. Dried beef sets are firm at 14c., and fresh pork loins are going better at 8½@8½c. for city and 7½@8c. for Western. Western markets are firm. We quote:

(JOBBERING TRADE).

Smoked hams, 10 lbs. average	10 a 10½
" 12 to 14 "	8 a 10
" heavy	9½ a 10
California hams, smoked, light	6½ a 7
" heavy	6½ a 6½
Smoked bacon, boneless	8 a 8½
" (rib in)	7½ a 8½
Dried beef sets	14
Smoked beef tongues, per lb.	15
" shoulders	6 a 6½
Pickled bellies, light	6½ a 7
" heavy	7½ a 8
Fresh pork loins	7½ a 8½
Pork tenderloins	15 a 16

LIVE POULTRY.

Trade is generally slow, and prices favor buyers. Sales of fowls freely offering at 8@8½c., but working out slowly. The few chickens arriving bring about former prices. Old roosters barely steady. Turkeys unchanged. Ducks and geese move slowly. Pigeons firmer. We quote:

Turkeys	a 10
Fowls, Local, per lb.	8 a 8½
" Western, "	8 a 8½
" Southern and Southwestern	8 a 8
Chickens, per lb.	8 a 8
Roosters, old, per lb.	4 a 4½
Ducks, per pair, Western	60 a 60
" Southern	60 a 60
" Local	65 a 65
Geese, per pair, Western	1.00 a 1 12
" Southern and Southwestern	85 a 90
" Local	1.12 a 1 25
Spring Chickens, large, per pair	75 a 75
" small to medium, per pair	40 a 60
Pigeons, per pair	20 a 30

DRESSED POULTRY.

The fresh receipts are not large, and will be moderate for a few days longer, according to invoices. Quite a considerable quantity, however, was left over yesterday, and had to go into coolers, so that available supplies are large, and with a very slow demand the feeding is weak and irregular. Coarse, heavy fowls are rarely salable above 8c., small, choice at an outside figure of 9c. Fancy Philadelphia broilers and soft-meated roasting chickens held steadily. Long Island and Eastern spring ducks more plentiful and have

dropped to 25c. per lb. Squabs in fair request for choice large, and firmly held, but small and dark slow and irregular. Frozen broilers, soft-meated chickens and capons in fair request, but all other frozen very slow sale. We quote:

Turkeys, average, hens and toms	8 a 10
" Hens, frozen	12 ½ a 12
Chickens, selected, Phila.	16 a 18
" good to prime, Phila.	14 a 14
" common to medium, Phila.	12 a 13
Broilers, Phila., 3 lbs. to pair and under	35 a 35
" 3½ " over	28 a 30
Fowls, prime, State, Penn. and Western, iced	8 a 8½
" common to good, Western, iced	7 a 7½
Old Cock	5 a 5½
Squabs, per doz., white	2 50 a 2 75
" small, poor	1 a 1 00
Capons, Phila., large, frozen	16 a 17
" Western, large,	14 a 18
Ducks frozen	11 a 12
Geese, "	8 a 10

FISH.

Cod, heads off	3 a 5
" heads on	1 a 2
Halibut	8 a 12
Striped bass	8 a 10
Bluefish	1 ½ a 3
Eels, skinned	6 a 10
" skin on	3 a 6
White perch	7 a 8
Flounders	2 a 4
Salmon, frozen	9 a 10
" green	14 a 16
Smelts, "	6 a 10
Lobsters	10 a 13
Herrings	3 a 5
Red snappers	6 a 8
Mackerel, medium	18 a 25
Shad, roes	8 a 12
" bucks	75 a 1 00
Scallops	80 a 1 25
Soft crabs	80 a 1 25

GAME.

Fresh snipe and plover fairly plenty, but irregular in quality and value. Frozen game of all kinds neglected. We quote:

English Snipe, per doz.	1 00 a 1 25
Golden plover, per doz.	1 00 a 1 25
Grass Plover, per doz.	60 a 75
Sand Snipe, per doz.	25 a 30

BUTTER.

NEW BUTTER.

Creamery, Western, extras, per lb.	a 17
" firsts	16 a 16½
" seconds	14½ a 15½
" thirds	13 a 13½
State dairy, half firkin tubs, extras	a 16
" firsts	14 a 15
" seconds	12 a 13
Welsh tubs, fancy	15 a 15½
" firsts	14 a 15
" seconds	12 a 13
Western imitation creamery, extras	a 14½
" firsts	12 a 13
" seconds	10 a 11
factory, fancy	a 11½
" firsts	10½ a 11
" seconds	9½ a 10
" thirds	8½ a 9

GLASS BUTTER.

Creamery, summer make, poor to choice	11 a 15
State dairy, tubs, finest	

WANTED.--FOR SALE.--BUSINESS OPPORTUNITIES.

NOTICE.

Advertisements in this column to occupy one inch or less are inserted at the minimum rate of one dollar per insertion (one inch of eight lines or less). Fifteen cents per line for every additional line above eight lines. Double rates for headlines.

POSITIONS WANTED.

SITUATION WANTED.--AN EXPERT LARD MAN and familiar with all the departments in a modern packing house. Able to take complete charge. Twelve years' experience. Address J. C. Irwin, Box 82, THE NATIONAL PROVISIONER, 284-6 Pearl street, New York.

WANTED.--A situation as salesman for provision house. Acquainted with New York and vicinity, New England, Eastern and Central States. Ten years' experience. Address C. J. M., Box 54, THE NATIONAL PROVISIONER, 284-6 Pearl street, New York.

BOOKKEEPER WITH PRACTICAL experience desires situation. Quick at figures and in every way competent. Address T. B., Box 6, THE NATIONAL PROVISIONER, 284-6 Pearl street, New York.

POSITION WANTED.

Position wanted by a practical soap maker. Capable of managing a factory of any capacity. Thirteen years of experience in the bleaching and refining of cotton oil. Address JOHN DONAHUE, Box 36, care THE NATIONAL PROVISIONER, 284-286 Pearl street, New York.

CLERK WANTED.

One who understands weighing, packing and shipping of meats. State experience, and salary expected. Address "MANUFACTURER," Box 96, care THE NATIONAL PROVISIONER, 284-6 Pearl street, New York.

POSITION WANTED AS FOREMAN of sausage department by thoroughly experienced German sausage-maker. First-class references. Address A. M., care G. Hagen, 517 Thirty-second street, Chicago.

WANTED--A POSITION BY A PRACTICAL packing house chemist; four years' experience in large Western establishments; highest references. Address R. O. S., Box 12, THE NATIONAL PROVISIONER, 284-286 Pearl street, New York.

POSITION WANTED BY A FIRST- class salesman; all Hotels, Institutions, Steamships, Yachts, etc. Highest references. Address X Y Z, Box 112, care of THE NATIONAL PROVISIONER, 284 Pearl street, New York.

HELP WANTED.

SAUSAGE MAKER WANTED.

A MANAGER TO TAKE CHARGE OF summer sausage factory. Must be thoroughly familiar with and understand the manufacture of dry sausage. An excellent opportunity for a competent man. Address G. D., care of "THE NATIONAL PROVISIONER," 11 Rialto Building, Chicago.

WANTED.--A GOOD BUTCHER WHO understands making bolognas. Apply F. W. Waters, 612 Ninth avenue, New York City.

WANTED.--A GOOD BUTCHER, SINGLE man. Apply 493 Court street, Brooklyn, N. Y.

WANTED.--A GOOD BUTCHER, WHO speaks English and German. References. Metzger, 94 Myrtle avenue, Brooklyn, N. Y.

PARTNER WANTED.

WANTED--PARTNER IN PACKING house; capacity, 500 hogs weekly; established fifteen years, and in healthy condition; office position or assist management; good locality. Address C., Box 214, THE NATIONAL PROVISIONER, 284-286 Pearl street, New York.

THE NATIONAL PROVISIONER.

ANNUAL SUBSCRIPTION

ONLY \$4.00 FOR 52 WEEKLY ISSUES.

FOR SALE.

FOR SALE.

Refrigerating WITH ENGINES. Machines

SIX AND EIGHT TONS CAPACITY.

Taken in Exchange for Larger Machines.

REMINGTON MACHINE CO., Wilmington, Del.

TO BE DETACHED.

SUBSCRIPTION BLANK.

189..

The National Provisioner Publishing Co.,

284 & 286 PEARL STREET, NEW YORK:

Please enter my name as an Annual Subscriber for your paper, for which please find \$4 inclosed.

SUBSCRIPTIONS.
Per Annum in the U. S. and Canada (in advance), \$4.00
Foreign Countries, except Canada (in advance),

NAME.....
CITY AND STREET.....
COUNTY AND STATE.....

WHEREVER A NEW PACKING HOUSE IS STARTED

A copy of our PORK PACKERS HANDBOOK AND DIRECTORY is a necessity. For particulars, see page 50.

PRESSES FOR SALE CHEAP

Three Johnson Filter Presses, 36 Plates, 18 inches diameter, and One Filter Press, 20 Plates, 18 inches square. Will stand 1,000 pounds to the square inch. Also One No. 3 Oleo Press.

JOSEPH LISTER,
1158-1160 Elston Avenue, Chicago.

BUTCHER'S MARKET WAGON.--ANY one in want of a nearly new butcher's market wagon, carrying 35 cwt. (three-spring top wagon), can hear of one, price \$45, by applying to S. W., Box 54, care THE NATIONAL PROVISIONER, 284-286 Pearl street New York.

WE ARE SHORT OF COPIES OF THE NATIONAL PROVISIONER OF THE DATES OF JAN. 25, 1896, AND JAN. 9, 1897. WE WOULD BE OBLIGED IF OUR FRIENDS WOULD SEND US COPIES OF THOSE DATES, AND WE WILL CREDIT THEIR SUBSCRIPTION ACCOUNT ACCORDINGLY.

SIDE LINE.

Salesman visiting butchers, grocers and general stores can carry a very profitable side line; pocket samples only. Address H. W. T. C., Box 111, care THE NATIONAL PROVISIONER, 284 Pearl street, New York.

Wurstmacher!

SAUSAGE MAKERS! SAUSAGE MAKERS!

BUTCHERS

who desire one of the following books on Sausage Making, etc.

Bücher für Fleischer und Delicatesswaarenhändler.

ANFERTIGUNG der Fleischwurst. Anleitung zur Herstellung einer fein schmeckenden Cervelatwurst. \$0.75
DR. BARDONNET. Die Musterung der Haustiere, nebst genauer Angabe derjenigen Stellen, durch deren Befühlen eine genaue Gewichts- und Fettsschätzung ermöglicht wird. Mit 58 Abbildungen. \$0.75.

A. CNYRIM. Die Conservirung der Nahrungsmittel, zwar das Fleisches, Herstellung des Fleisch-extracten u. s. w. \$1.10.

F. EPPNER. Die deutsche Wurstfabrikation (Todzai). \$0.75.

A. HAUSNER. Die Fabrikation der Conserve und Canditen. Vollständige Darstellung aller Verfahren der Conservierung für Fleisch etc., mit 27 Abbildungen. (Ch. T. B. 23) \$1.75; cl. \$2.14.

R. HILGERS. Das Fleischer- oder Metzgergewerbe mit allen seinen Nebenweigen, mit 32 Abb. \$1.25.

JOH. IVERSEN. Die deutsche Charcuterie, Wurst- und Fleischwaren-Fabrikation. \$1.00; cl. \$1.25.

FIZ. LILL. 39 Recepte zur Herstellung der feinsten Wurstsorten und Charcuterie. \$5.25.

N. MERGES. Lehrbuch der Wurst- und Fleischwaren-Fabrikation. \$1.00; cl. \$1.30.

—Die internationale Wurst- und Fleischwaren-Fabrikation, mit 29 Abb. (Ch. T. B. 173). \$1.25; cl. 1.50.

A. SCHELLENBERG. Neues Receptbuch für Delicatessenwaren. Materialwaren- und Vittualienhändler. \$1.00

H. SCHNEIDER. Die Vieh- und oder: Die Mästungskunst in der Landwirtschaft zu haltenden Thiere. \$0.50.

G. P. F. THON. Tabellen zur Gewichtsschätzung des Schlachtviehes. \$0.40.

Can obtain same at publishers' prices by addressing with remittance.

NATIONAL PROVISIONER PUBLISHING CO.

284-286 Pearl Street, New York.

11 Rialto Building, Chicago.

BUTCHERS' SUNDRIES.

Fresh Beef Tongue	.45 to .60c
Calves' heads, scalded	.25 to .40c a piece
Sweet breads	.25 to .60c a pair
Calves' livers	.25 to .40c a piece
Beef kidneys	.8 to 1.0c a piece
Mutton kidneys	.3c a piece
Livers, beef	.40 to .60c a piece
Oxtails	.6 to .8c a piece
Hearts, beef	.11 to .15c a piece
Ribbs, beef	.10 to .12c a lb
Butts, beef	.8 to .9c a lb
Tenderloins, beef	.18 to .25c a lb
Lamb's fries	.7 to .8c a pair

GREEN CALF SKINS.

Veal Skins, No. 1	15
Veal Skins, No. 2	13
Buttermilks, No. 1	11
Buttermilks, No. 2	9
Kips, No. 1, Heavy, 18 lbs. and up.	1.90
Kips, No. 1, Light, 14 lbs. and up.	1.60
Kips, No. 2, Heavy	1.20
Kips, No. 2, Light	1.00
Buttermilk Kips	.90
Branded Kips	1.00
C. S. No. 3	.40
Bobs	.25

BONES, HOOFs, HAIR AND HORNS.

Round shin bones, dry, 50 pieces to 100	a \$56.00
Flat shin bones, dry, 42 pieces to 100	a 41.00
Thigh bones, 75 pieces to 100	a 25.00
Hoofs	a 25.00
Horns, 7½ ounces and over	a 145.00
" 7½ ounces and under	a 110.00
No. 3	a 60.00
Gluestock, per 100 lbs.	a 90c
Hair tails	a 3c

BUTCHERS' FAT.

Rough butcher's fat	1 1/4
Inferior	1
*Fat, fresh and heavy	2 1/2
Shop bones (per cwt.)	30

SAUSAGE CASINGS.

Sheep, imported, wide, per bundle	64
" " per kg, 80 bales	32.00
" medium, per bundle	50
" narrow, "	34
" domestic, "	40
Hog, American, tce, per lb.	12
" bbis, per lb.	13
" ¼ bbis, per lb.	13
" kegs, per lb.	14
Beef guts, rounds, per set (100 feet), f.o.b. N. Y., Chicago	15
" " per lb	3 1/2
" bangs, piece, f.o.b. N. Y.	8 1/2
" " Chicago	5 1/2
" per lb	4
" middles, per set (57/60 ft.) f.o.b. N. Y.	38
" " Chicago	35
" per lb	6 1/2
wounds, per 1,000, No. 1's	4 1/2
" No. 2's	2 1/2
Russian rings	.12 a 20

SALTPetre.

Crude	3 1/2 a 4
Refined—Granulated	4 1/2 a 5
Crystals	4 1/2 a 5 1/2
Powdered	8 a 5 1/2

SPICES.

Pepper, Sing. Black	7 9
" White	11 12
" Red Zanzibar	15
" Shot	8
Allspice	7 1/2 10
Coriander	8 7
Cloves	10 12
Mace	48 50
Nutmegs, 110c.	48 50
Ginger, Jamaica	23 26
" African	8 10
Sage Leaf	10 12
" Rubbed	12
Marjoram	25

THE GLUE MARKET.

There is a moderate business doing and the market conditions unchanged. Hide stock glues in fair supply. Foot grades offering firmly, and in some cases at concessions. Foreign makes arriving more freely in view of tariff changes and firmly held.

A Extra, white	22c
1 Extra	16c
1 "	16c
1 X	14c
1 1/2 Hide, brown	18c
1 1/2 "	18c
1 1/2 Bone	18c
1 1/2 "	18c
1 1/2 "	18c
1 1/2 "	18c

The Fertilizer Market.

NEW YORK MARKET.

The demand for leading ammoniates is quiet, and, while there are no new developments, values in some instances show an inclination to sag. There is a fair inquiry reported for spot lots of potash salts in small parcels, but forward deliveries are neglected and agents' prices are maintained. Nitrate of soda is a shade easier, as, although the supplies are still light, the demand has fallen off. We quote:

Ground bone, fine average, per ton	\$19.00 a 21.00
Kainit, future shipment, per 2,000 lbs.	8 80 a 8 90
Kainit, ex store, in bulk	8 10 a 8 90
Kaiselat, future shipments	7 25 a 7 50
Muriate potash, 80 per cent., tut. shp't	1 75 a 1 78
Muriate potash, 80 p. c., ship, ex store	1 75 a 1 80
Nitrate of soda, sp. grade	1 90 a 1 95
Double manure salt (18 49 percent less than 2½ per cent. chlorate), to arrive, per lb. (basis 48 per cent.)	1 70 a 1 75

The same, spot	1 01 a 1 01 ½
High grade manure salt (90 a 98 percent sulphate potash), to arrive (basis 90 per cent.)	1 96 ½ a 2 00 ½
Manure salt in bulk, 21 a 36 per cent., per unit O. P.	36 ½ a 37 ½
Bone black, spent per ton	16.00 a 16.50
Ammon. superphos., high grade	25.00 a 26.00
Dried blood, New York, high grade, fine ground	1 55 a 1 60
Dried blood, West, high gr., fine ground	1 40 a 1 45
Tankage, per ton	12.25 a 12.75
Azotine, per unit	1 55 a 1 60
Fish scrap, wet (at factory), f. o. b.	8 50 a 9 00
" dry	18.00 a 18.50
Sulphate ammonia, gas, per 100 lbs.	2 15 a 2 20
Sulphate ammonia, bone, per 100 lbs.	2 10 a 2 15
South Carolina phosphate rock, ground, per 2,000 lbs.	5.25 a 5.50
South Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,400 lbs.	3.00
The same, dried	3.25 a 3.45

BALTIMORE FERTILIZER MARKET.

While the demand for ammoniates for the past month has been equal, or nearly so, to that of the preceding month, the market all along has had a downward tendency, and the close of the month shows a decline of several points. So far only one of the large contracts that must come on the market May 1 has been sold, and of the ones left there appears no great anxiety on the part of buyers to secure, except at prices lower than those at which sellers are holding. We quote:

Ground blood, 1.37 ½ per unit f. o. b. Chicago; ground blood, 1.30 per unit f. o. b. Kansas City; crushed blood, 1.30 per unit f. o. b. Kansas City; concentrated tankage, 1.25 per unit f. o. b. Chicago; hoof meal, 1.25 per unit f. o. b. Chicago; crushed tankage, 10 and 10, 13 f. o. b. Chicago; crushed tankage, 9 ½ and 18, 13 f. o. b. Chicago; crushed tankage, 9 ½ and 5, 12.25 f. o. b. Chicago; crushed tankage, 8 ½ and 20, 11 f. o. b. Chicago; concentrated tankage, 9 and 20, 1.52 ½ and 10 delivered Baltimore; ground blood, 1.65 per unit delivered Baltimore; azotine, 1.65 per unit delivered Baltimore; sulphate of ammonia, 2.37 ½ ex-store Baltimore.

Chemicals and Soap Makers' Supplies.

74 per cent. caustic soda, 2c. for 60 per cent.; 76 per cent. caustic soda, 2.15c. for 60 per cent.; 80 per cent. caustic soda, 2.25c. lb.; 88 per cent. powdered caustic soda, 3 ¾c. lb.; sal soda, 65c. per 100 lb.; carbonate of potash, 4 ½@5 ½c. lb.; caustic potash, 4 ½@5 ½c. lb.; borax, 5 ½c. lb.; talc, 1 ½c. lb.; Cochin coconut oil, 66 ½c. lb.; Ceylon coconut oil, 50 ½c. lb.; palm oil, 4 ½@5 ½c. lb.; palm kernel oil, 6@5 ½c. lb.; yellow olive oil, 55c. gallon; green olive oil, 54c. gallon; green olive oil foots, 4%@4c. lb.; cottonseed soap stock, 1c. lb.; rosin, \$2@2.75 per 280 lb.

A. ZIMMER, Sheep Buyer. JOHN ENOCH, Cattle Buyer
C. W. ZIMMER, Hog Buyer.

ADAM ZIMMER,
COMMISSION MERCHANT
FOR THE PURCHASE OF CATTLE,
SHEEP AND HOGS.

OFFICE, Live Stock Exchange, N. Y. C., Room 19,
STOCK YARDS, East Buffalo, N. Y.
I do a strictly Purchasing Business, I will not handle any sale stock under any consideration, consequently I have but one interest in the market, THAT IS to keep prices as low as possible.

CHICAGO MARKETS.

LARDS.

Prime Steam	4
Neutral	3 ½
Compound	4

OLEO-STEARINES.

Oleo-stearines	4 ½ a 4 ¾
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OILS.

Lard oil, Extra	34
" No. 1	31
" No. 2	26
" No. 3	24
Oleo oil, " Extra"	6 ½
Neatsfoot Oil, Pure	45
" Extra	36
" No. 1	31

TALLOWs.

Tallow Oil	32
Packers' Prime	3 ½
No. 2	3
Edible Tallow	3 ½
Bone	3 ½

GREASES.

Brown	2 ½
Yellow	2 ½
White	3 ½
Beef	3 ½

BUTCHERS' FAT.

Rough shop fat	1 ½
Inferior or black fat	1 ½
Suet	3 ½
Shop Bones, per 100 lbs.	30

COTTONSEED OIL.

P. S. Y., in tanks	20
Crude	18
Butter oil, barrels	27

FERTILIZER MARKET.

Dried blood, 16 to 17 units	1.40 Chgo. f. o. b.
Hoof meal, per unit	1.37 ½ "
Concent. tankage, 14 to 15 p. c. per unit	1.30 al. 27 "
Underground tankage, 10 to 11 p. c. per ton	13.40 "
Underground tankage, 9 & 20 p. c. per ton	13.00 "
Underground tankage, 8 & 20 p. c. per ton	11.50 "
Underground tankage, 7 & 30 p. c. per ton	10.90 "
Underground tankage, 6 & 25 p. c. per ton	9.00 "
Bone meal, per ton	18.00 "
Bones, rough, " packers"	16.50 "
Steamed bone meal per ton	15.00 "
Ground tankage, \$1 per ton extra	

HORNS, HOOFs AND BONES.

Horns No. 1	\$170 per ton 65-70 lbs. average
Hoofs	\$20.70 per ton
Round Shin Bones	\$47.00 "
Flat Shin Bones	\$37.50 "
Thigh Bones	\$90 per ton, 90-100 lbs. average

PACKERS' SUNDRIES.

Pork loins	7 ½
Pocket Pieces	4
Tenderloins	12 ½
Spare ribs	4 ½
Trimming	4 ½
Ham Trimming	4 ½
California Butts	5 ½
Boston Butts	5 ½
Cheek Meat	3 ½

CURING MATERIALS.

Sugar in New Orleans is quoted as follows:	
Pure open kettle	2 ½ a 2 ¾
White, clarified	3 ½
Plantation granulated	3 ½

COOPERAGE.

BUTCHERS.

The following Mortgages on Butchers' Fixtures, Bills of Sale, etc., have been recorded during the past week up to Saturday, April 24, 1897. They are a reprint of our Advance Sheet sent out to houses on April 24, who subscribe to same.

NEW YORK CITY.

Dreyfus, Louis, 221 East 7th; to Louise Dreyfus	\$150
Adams, L. H., 134 Cannon; to Caroline A. Adams (Ice Wagons)	2,000
Goodman, Sadie, 1533 2d Ave.; to I. Levy (Fish Market)	300
Haase, Annie, 14 Avenue A; to E. Marschieder	50
Hein, Elise, 1546 Madison Ave.; to J. Levy	300
Kahn, Aug., 2165 5th Ave.; to M. Guggenheim	100
Paulus, Charlotte, 1171 East 14th; to M. & S. Loeb (Cows)	2,000
Powell, R. S., Fulton Fish Market; to W. F. Morgan (Stand)	2,000
Schwartz & Isaacs, 3975 3d Ave.; to M. Levin	90
Vatapka, Ed., 174th and Boston Ave.; to J. Stepanek	1,000
Bills of Sale.	
Aarons, Maurice, 1015 3d Ave.; to A. Aaron	300
Flaceiman, Malie, 146 Forsyth; to Max Flaceiman	250
KINGS COUNTY.	
Feldman, H., Stone and Belmont Ave.; to M. Refkin	85
Fitzsimmons, P., 63 Kent Ave.; to Cath. Lynch	250
Morrison, D. A., 158 Broadway; to F. W. Eden	200
Ritter, J. A., 196 Hopkins; to Fitter & Reich	150
Troll, F., 2098 Fulton; to M. Troll	500
Bills of Sale.	
Huhuken, Mattie, 52 Underhill Ave.; to P. Kateridge	60

Do you want to purchase a **NATIONAL CASH REGISTER** AT ONE-HALF ITS VALUE? or EXCHANGE your old Register for a better improved one at a small difference in cash? Bear in mind the goods offered at 124 EAST 14th STREET, NEW YORK, are equal to any shown elsewhere at a much higher price. TWO YEARS' GUARANTEE given with each Register. REPAIRING done at a very reasonable figure. SUPPLIES cheaper than elsewhere.

F. BRAININ.

ANGERER & GRUETZNER,
Successors to O. VELLE,
Manufacturers of

BUTCHERS' FIXTURES AND ICE HOUSES.

Grocery and Delicatessen Fixtures a Specialty.
Telephone Call, 659 Williamsburg.

318-322 FLUSHING AVE.,
Near Clason Ave., BROOKLYN, N. Y.
Short Distance from Wallabout Market.

M. DACKS,

MANUFACTURER OF

BUTCHERS' AND GROCERS' FIXTURES AND ICE BOXES

OF EVERY DESCRIPTION.

624 FLUSHING AVENUE,
Bet. Marcy and Tompkins Aves., BROOKLYN, N. Y.

ERIC W. CROSS,

Manufacturer of

Ice Houses and Store Fixtures

of all kinds and description.

Second-hand Store Fixtures Bought and Sold.

WE MAKE A SPECIALTY OF BUTTER BOXES.

No. 2130 SECOND AVE.,

Bet. 100th & 110th Sts., New York City.

A. E. MACADAM,
BUTCHERS' ROLL AND FLAT PAPER

Paper Bags, Twines, Butter Dishes and Boxes of every description.

265 GREENE AVE., BROOKLYN.

TELEPHONE 226 BEDFORD.

GROCERS.

The following Mortgages on Grocers' Fixtures, Bills of Sale, etc., have been recorded during the past week up to Saturday, April 24, 1897. They are a reprint of our Advance Sheet, sent out to houses on April 24, who subscribe to same.

NEW YORK CITY.

Guetrell, Elise, 302 7th Ave.; to F. Paris	800
Lowe, F. A., 211 Avenue C; to W. Lindoefer (Butter Store Fixtures)	3,000
Munger & Miller, 98 West St., Brooklyn; to W. C. Cole (Soap Fixtures)	2,050
N. Y. Biscuit Co.; to Central Trust Co.	1,500,000
Power, J., 461 9th Ave.; to R. Rothschild	175
Purrmann, Bruno, 2207 7th Ave.; to H. Luehrs	900
Schaefer, N. H., 103 West 30th; to H. A. Sohl	133
White, Henrietta K., 118th and St. Nicholas Ave.; to E. McGarvey (Hotel)	2,354

Bills of Sale.

Cohn, Isidore, 51 Columbus Ave.; to J. Pachetran (Restaurant)	200
Crewe, Wm., 203 East 129th; to J. White (Restaurant)	110
Ely, G. F., 754-756 7th Ave.; to Alice H. Ely (Restaurant)	500
Fast, Max, 257 Delancey; to M. Freud	1
Fornasero, Lorenzo, 143 Thompson and 235 Sullivan; to Q. Cagna	400
Moore, Mathew, 25 John; to Cath. Moore (Restaurant)	500
Schwartz, John, 72 Allen; to Annie Schwartz (Restaurant)	1
Schriener, Hy. N., 115 West 30th; to Louisa C. Schriener	750
Thom, D. R., 36 Pine; to J. R. Anderson (Restaurant)	400
Tyler, C. T. & L. N., 754-756 7th Ave.; to Hayes & Eely (Restaurant)	1,200

KINGS COUNTY.

Munger, H. J., 98 West; to Wilhelmina C. Cole (Soap Works)	2,050
Bills of Sale.	

Cierro, A., 2340 Pacific; to D. Bis-cord	200
Crewe, W., Coney Island; to J. White (Restaurant)	100
Sengstacke & Schluter, Grand; to G. Schluter	1,500
Smith, L. B., 478 Bergen; to Mary J. Smith (Butter)	175

HUDSON COUNTY.

Aston, George; to F. A. Brock-hurst	40
Clausen, Esther E., et al; to Von Ojen & Segelken	75
Lohse, A. E., Guttenberg; to Von Ojen & Segelken	307
Bills of Sale.	

Goodman, Adolph; to Rosa B. Hodges (Restaurant)	nom.
Hodges, W. A.; to A. Goodman (Restaurant)	nom.
NOTE.—The above information will be furnished on a special advance sheet one week ahead of this publication to all those who may desire to order it. Price, \$2.50 per year, 52 weekly sheets.	

Telephone, 712 WILLIAMSBURG.

E. F. M. WENDELSTADT,
EXPORTER,**Provisions and Salt Fish**

108, 110, 112 West Ave., Wallabout Market,

BROOKLYN, N. Y.

SPECIALTIES—Anchor Brand Hams, Old Gold Brand of Bacon and Ox Tongues, Cooked Ham and Beef, Sliced Smoked Beef, Taylor's Hams, Swan's Down Fibered Cod.

OTTO BARTELS,

WHOLESALE DEALER IN

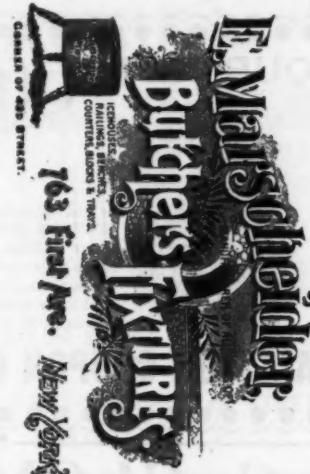
PROVISIONS, FISH & SALT,

7 WALLABOUT MARKET,

Telephone 580 Williamsburg.

BROOKLYN.

The well-known Model Boiled Hams our Specialty.

**Good Meat Alone**

is not enough. The butcher who wishes to build up a big trade must have a nicely furnished shop. The man who has

An Up-to-date Shop

will get the up-to-date trade. Customers like to see attractive refrigerators, modern machinery and handy tools.

All Butcher Fixtures

of the latest and best make, as well as refrigerators and tools, are manufactured by

T. FARRELL,

328 West Forty-First Street,
NEW YORK CITY.

GUSTAV GOLDMAN

MANUFACTURER AND DEALER IN

BOLOGNAS AND SAUSAGES

Packer of Tongues, Smoked and Pickled Beef.
No. 314 EAST HOUSTON ST., NEW YORK

GEORGE W. PRICE

has commenced this season's manufacture of

Hill's Celebrated Trenton Sausage.

PRICE'S PREPARED HAM, SAUSAGE, BOLOGNA, FRANKFURTS, SCRAPPLE AND BREAKFAST BACON. THIS SEASON'S FRESH PORK, SUGAR-CURED HAMS, BEEF TONGUES, BONELESS HAM, DRIED BEEF, LIVER PUDDINGS.

I am prepared to fill all orders promptly. No adulterations used in any of our products. Patronage solicited.

GEO. W. PRICE,
Stalls 43 & 44, City Market, TRENTON, N. J.
Factory, 22 & 28 Chambers Street.

THE NATIONAL PROVISIONER.

ANNUAL SUBSCRIPTION

ONLY \$4.00 FOR 52 WEEKLY ISSUES.

OUR NEW

COUPON PASS
BOOK

Is not intended to do away with our regular MERCANTILE COUPON BOOKS, but is rather a leader to them, and eventually to cash. These books have leaves in front for the writing of articles purchased for the benefit of the customer, but the merchant has the advantage of coupons, merely charging customer with full amount of the book when issued. Send for sample book and prices.

ALLISON COUPON COMPANY, INDIANAPOLIS, IND.

J. G. GLOVER, Architect.

J. GLOVER, ARCHITECT
A.C. CARRELL, ASSOCIATE

186 Remsen St., BROOKLYN, N.Y.

Refrigerated Buildings

A SPECIALTY.

PLANS AND
SPECIFICATIONS

Furnished in shape to obtain competitive bids, thus saving time and money.

Correspondence Invited.

WM.R. PERRIN & CO.
CHICAGO,

ARCHITECTS
AND
BUILDERS
OF
PACKING
HOUSES.

J. T. NICHOLSON & SON,
Architects and Builders.

ABATTOIRS, PACKING HOUSES,
COLD STORAGE HOUSES.

Suite 143 and 144.

185 DEARBORN STREET,
CHICAGO, ILL.

CORRESPONDENCE SOLICITED.

A few of the Houses Designed and Built by us:

Anglo-American Provision Co., Chicago.
" " Atchison, Kan.
South St. Paul Packing Co. (2 houses), St. Paul, Minn.
Sioux City Stock Yards Co. (2 houses).
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Smith's House, Atchison, Kan.
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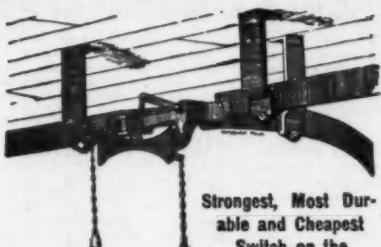
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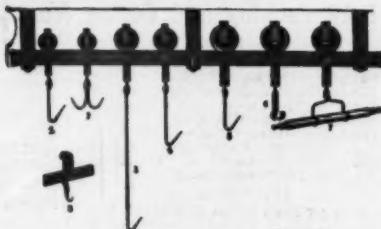


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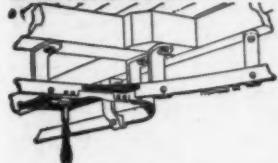


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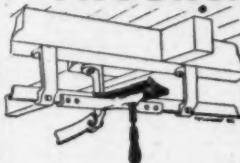
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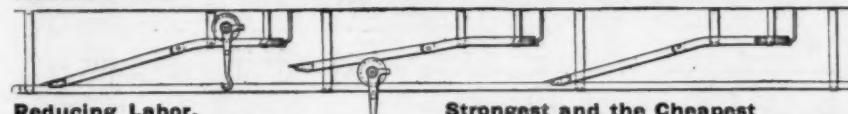


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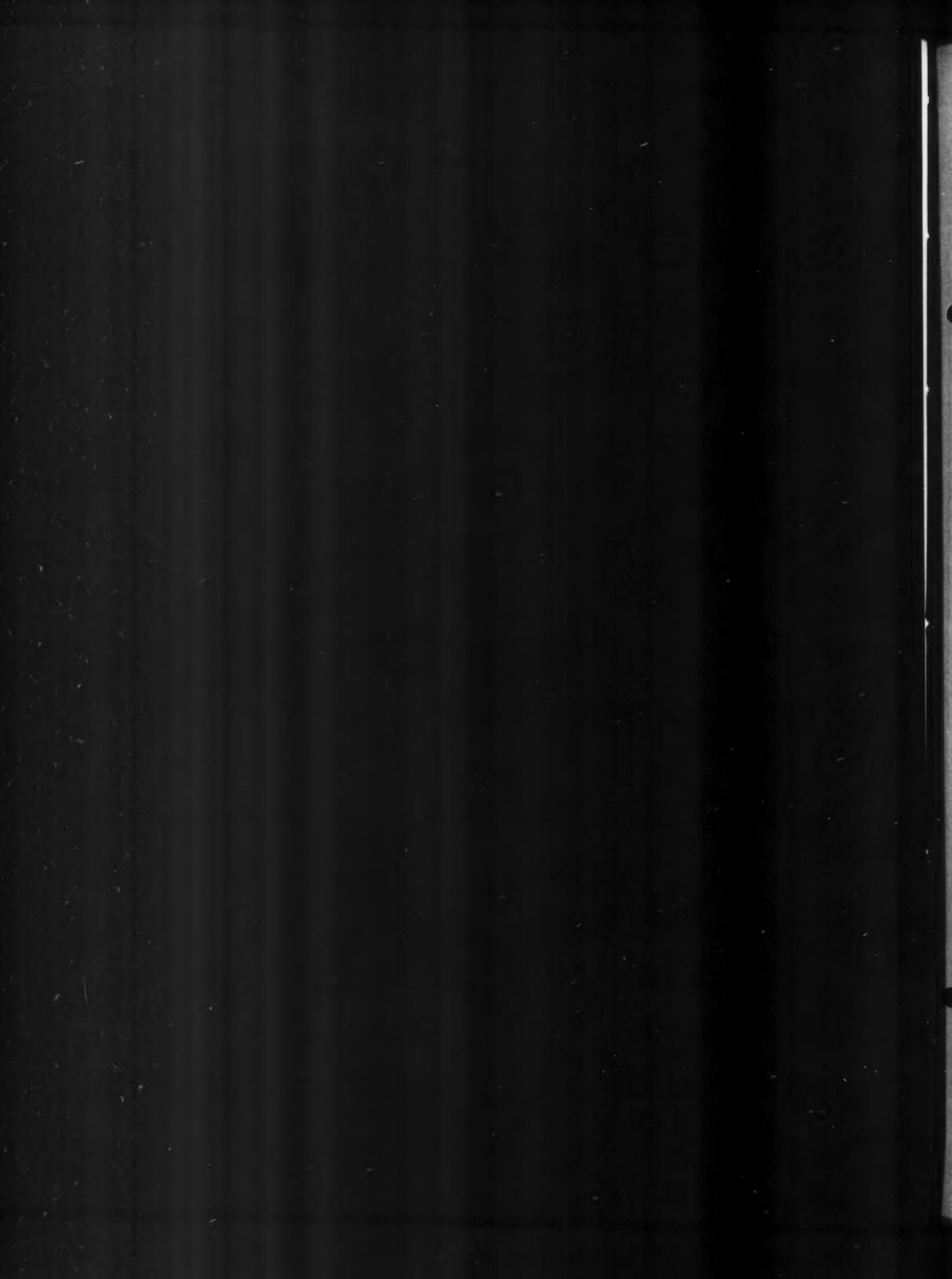
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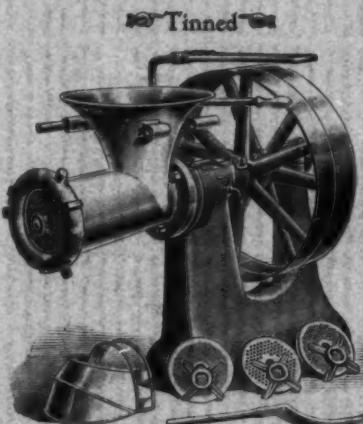
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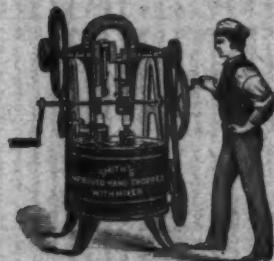
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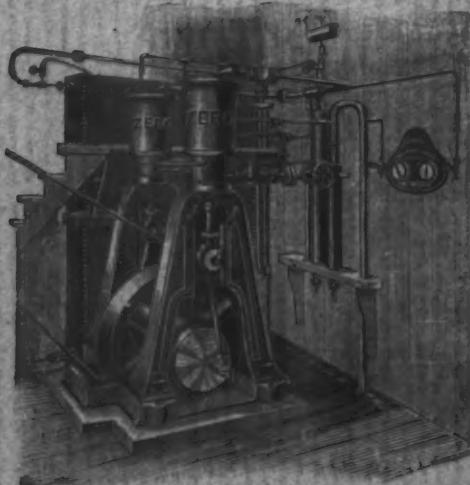
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